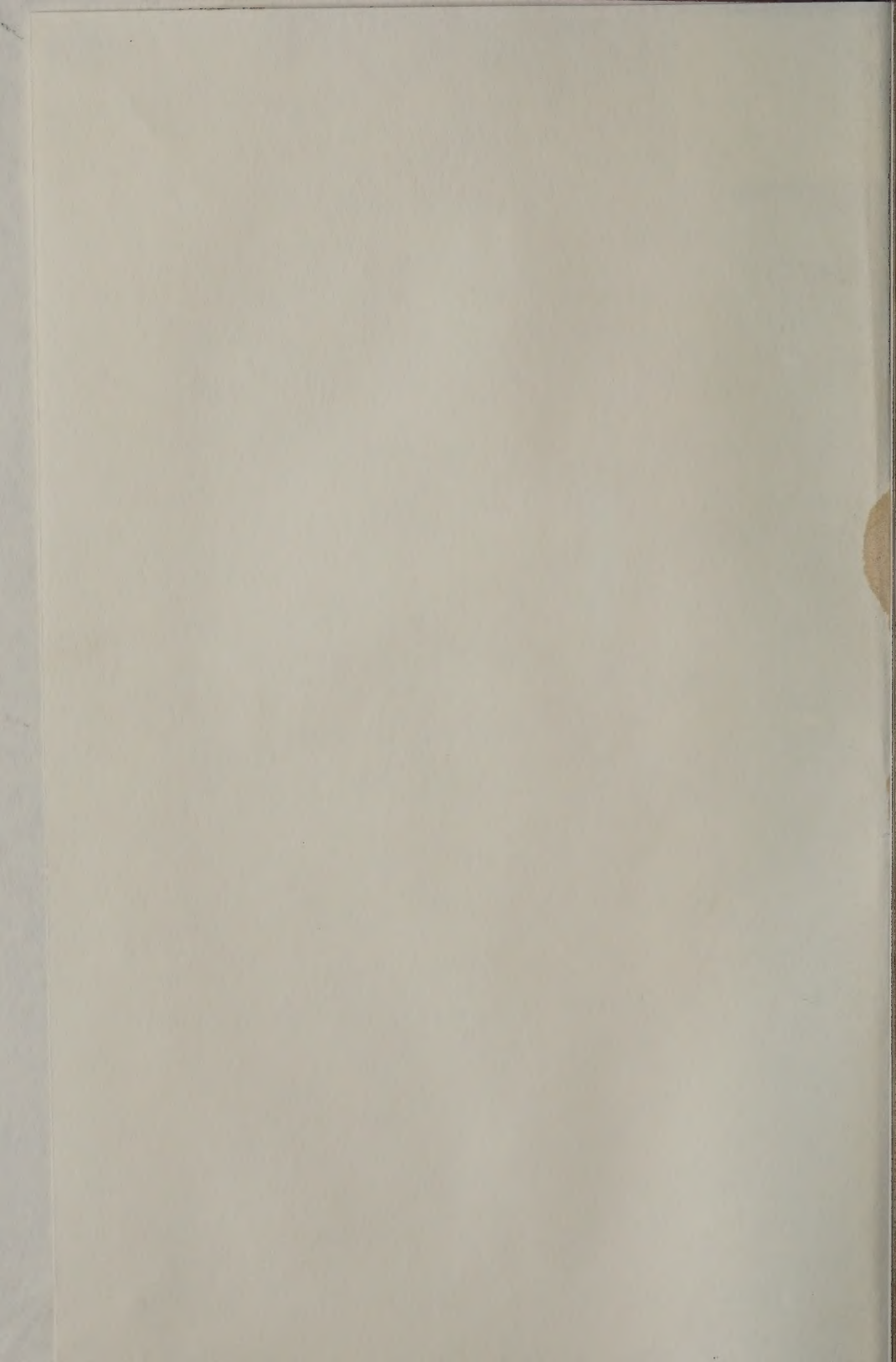


DEKALB
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Cook Book

*Compiled and Published
by direction of the*

Federation of Farm Women

*Of DeKalb County
and Affiliated Clubs*

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Foreword

(By Mrs. Prudence Ratts.)

Unlike many other books, this book possesses a unique individuality. Like a human life, it has received its inspiration from many sources. It is a creation of the hearts and minds of those splendid women of our county, who have glimpsed a vision of the great advantages and possibilities for mutual improvement and fellowship which invite our participation. Its very existence proves the worth of concerted endeavor and harmonious action. It is conclusive proof that under the inspiration of their faith in each other, our women have learned to disregard boundary lines, and with broadened understandings of the needs and merits of humanity, to extend their interests and sympathies far enough to embrace all mankind.

Its pages breathe forth the splendid personalities of its creators. It speaks of their loyalty, of their devotion to service. The very spirit of harmony, understanding and fellowship is built into its structure.

And in after years, when other hands shall guide the movements for home and community welfare, and other hearts shall glow with purpose, and other lives shall be dedicated in the service of mankind, may it convey to them a message of the joy and abiding satisfaction which is the reward of those who render unselfish service.

FRUIT COOKIES

1 cup butter and lard	3 $\frac{3}{4}$ cups flour
1 $\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon salt
3 eggs	3 teaspoons cinnamon
1 teaspoon soda	2 cups chopped nuts
1 teaspoon baking powder	1 or 2 cups of raisins
3 tablespoons hot water	

Cream butter and lard, add sugar gradually, and eggs well beaten. Add soda dissolved in hot water, $\frac{1}{2}$ flour mixed and sifted with salt and cinnamon and baking powder. Then add nut meats, fruit and remaining flour. Drop by spoonfuls onto a greased tin, one inch apart, and bake in a moderately hot oven.

—VERNA HATCH, Huntertown, Indiana

President of Indiana Home Economics Association.

SUMMER CHOPS

$\frac{1}{4}$ lb. cheese, put through food chopper or grated.	2 or 3 tablespoons whole milk
1 whole egg	A little seasoning

Cut bread about $\frac{1}{2}$ inch thick. Spread cheese mixture over top. Cut slice of bacon in $\frac{1}{4}$ inch slices. Place in oven until browned. This amount makes 5 chops. Served with a vegetable salad this makes a fine Sunday evening lunch.

—MISS LELLA R. GADDIS

Leader of Home Economics Purdue Extension Department.

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MEATS

SALMON LOAF

Mix a can of salmon, $\frac{1}{2}$ cup cracker crumbs with a tablespoon of butter and 3 well beaten eggs. Season to taste with salt and a little lemon juice. Pack closely in a pan, put in the oven long enough to cook eggs. Serve hot. Cook peas with cream and pour over loaf to serve. Very good.

—Mrs. Harry Grate.

—::—

SALMON LOAF

1 can salmon
1 pint cracker crumbs
1 egg
1 cup milk
Season lightly with salt, pepper and butter, bake 40 minutes. Baste frequently with milk.

—Minnie L. Martin.

—::—

SALMON LOAF

1 can salmon
1 cup bread crumbs
2 eggs
 $\frac{1}{2}$ cup milk
1 onion
Salt and pepper to taste.
Bake thirty minutes.

—Stella Goldsmith.

—::—

SWISS STEAK

Have a nice piece of steak an inch in thickness. Into this pound salt, pepper and lots of flour. Have ready a hot skillet with plenty of butter or lard, in which you place the meat, frying brown on both sides. Then remove from skillet and place in roaster with enough hot water to cover, then place in oven for an hour or until tender. It will be covered with a thick gravy. This is fine.

—Mrs. Maude Beams.

PORK LOAF

1 $\frac{1}{2}$ lbs. finely ground lean pork
2 eggs beaten light
1 cup water
1 cup bread crumbs
1 tablespoon ground sage
1 tablespoon salt
 $\frac{1}{2}$ teaspoon pepper.

—Mrs. John C. Noel.

—::—

BEEF LOAF

2 lbs. ground beef
1 lb. ground pork
2 eggs
 $\frac{1}{2}$ cup cracker crumbs
Moisten with milk and mix the eggs in this. Salt and pepper to taste. Make in a roll and put small chunks of butter on top.

—Mrs. William Smith.

—::—

MEAT LOAF FOR SIX

2 $\frac{1}{2}$ lbs. beef
 $\frac{1}{4}$ lb. salt pork
Salt and pepper to taste
 $\frac{1}{4}$ of medium sized onion finely cut and lightly browned in heated butter
2 eggs
1 $\frac{1}{2}$ cups bread crumbs
Baste with 1 qt. seeded tomatoes

—Alma Tritch.

—::—

HAMBURGER ROLL OR LOAF

2 lbs. hamburger
Small chunk of suet
Salt to season
 $\frac{1}{2}$ teaspoon pepper
1 cup cracker crumbs
A good sized onion
2 eggs
 $\frac{1}{2}$ can tomatoes or 1 pt.
Bake in oven until cooked very good.

—Mrs. Harry Grate.

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STEAMED SALMON

- 1 large can salmon,
- 2 tablespoons butter,
- $\frac{1}{2}$ cup crumbs,
- $\frac{1}{2}$ cup milk,
- 1 or more eggs,
- $\frac{1}{2}$ teaspoon salt and pepper.

Drain salmon and chop fine. Rub butter into crumbs and stir together. Steam 2 hours. Serve hot with white sauce and pour hot salmon liquid over the loaf.

—:—

TO SUGAR CURE MEAT

- To 100 pound meat take
- 1 pound salt,
- 1 pound brown sugar,
- 3 oz. saltpeter,
- 3 oz. pepper.

Mix well with hands and rub the meat well and leave on 3 days. Then rub with dry salt and leave on 10 days, then it is ready to smoke.

—Mrs. Gust Hafner.

—:—

CHICKEN PIE

- 1 quart flour,
- 5 teaspoons baking powder,
- 4 tablespoons each of lard and butter,
- 1 teaspoon salt,

Mix dry, add enough sweet milk to mix soft. Place layer of crust in bottom, then shredded chicken, which has been cooked from bones, and gravy. Cover with crust half inch thick. Will serve six people.

—Mrs. Maude Beams.

—:—

CUBAN HASH

- Grind 1 pound of cooked beef and 1 onion,
- Mix this with a cupful of tomato pulp and 1 cupful of cooked rice,
- 1 tablespoon melted butter,
- Salt and pepper.

Bake for one half hour. This is a fine dish made from leftovers.

—Mrs. F. A. Hixon.

TO CAN SAUSAGE

Take 1 cup sugar and $\frac{1}{2}$ cup salt, put in 1 gallon of water. Break the sausage into desired lengths, place in water and cook until done. Place in fruit jars, pour the hot solution in the jars, and seal.

—Georgia M. Walter.

—:—

SUGAR CURE FOR 1 PORK

- $\frac{3}{4}$ pound brown sugar,
- $\frac{1}{2}$ oz. pepper,
- 4 pints salt,
- 4 oz. saltpeter,
- 1 pint hot water,

Mix thoroughly, rub on hams and shoulders and place so they can drain out. When salted through, smoke and put away for summer.

—Mrs. Martha Smith.

—:—

MY FAVORITE STEW

Put fat in skillet. Butter is best. Let it get quite hot, have steak well bruised and sprinkled with flour. Place in hot fat and brown on both sides, then slice in potatoes and carrots cut $\frac{1}{2}$ inch thick. Over all slice medium sized onion. Pepper and salt and fill skillet with boiling water, cover tight and simmer until all is tender. Remove meat and vegetable and make brown gravy. Try it. It's fine.

—Mrs. E. D. Case.

—:—

DELICIOUS DUMPLINGS

Blend with a dough consisting of $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 1 teaspoon butter, $\frac{1}{2}$ teaspoon salt. Add one well beaten egg and enough sweet milk to make a soft dough. Cut into forms with small cooky cutter and spread with melted butter. Place on frying chicken, swiss steak, or other choice meats, cover closely and steam 20 minutes. Surround meat with dumplings and serve hot.

—Alma Tritch.

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TO CAN CHICKEN

Cut up chicken, roll in flour and salt, and sear in hot butter. Place in the cans pouring the browned butter over the chicken. Turn lids and place in hot water and boil 3 hours. This is for home-made cooker.

—::—

DUMPLINGS

Teaspoon baking powder to every cup of flour, milk to make stiff batter. Cook 15 minutes.

—Mrs. Walter Thrush.

TO CURE DRIED BEEF

For 20 pounds of beef take,
1 pint salt,
 $\frac{1}{4}$ pound brown sugar,
1 teaspoon saltpeter.

Divide into three parts. Rub beef well with one third each day for three successive days. Let lie on dish in pickle it makes for six days, when it is ready to hang up to dry. Used for thirty years.

—Mrs. G. W. Burtzner.

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PICKLES

FAVORITE PICKLES

- 1 quart cabbage,
- 1 quart beets boiled tender,
- Chop cabbage and beets fine,
- 1 cup ground horseradish,
- 2 cups scant full of sugar,
- 1 tablespoon salt,
- 1 teaspoon pepper,
- $\frac{1}{4}$ teaspoon red pepper.

Mix all together and add enough vinegar to make quite thin. Pack in cans and cover with liquid and seal. This will keep in jars if covered with vinegar.

—Mrs. Maude Daniels.

—:—

MIXED PICKLES

- 1 gallon cabbage,
- 1 gallon green tomatoes,
- 2 dozen ears of corn,
- 1 quart string beans,
- 1 quart shelled beans,
- 100 small cucumbers,
- 2 dozen large cucumbers,
- 4 large mangoes,
- 1 large onion,
- 1 oz. white mustard seed,
- 1 tablespoon pepper,
- 3 bunches celery,
- Cauliflower,
- 1 gallon vinegar,
- 2 pounds brown sugar.

—:—

BET PICKLES

Wash beets and cook until tender. Cover the bottom of a jar or crock with thin slices of horse radish, then put in slice of beets until about $\frac{1}{2}$ full, add more horse radish, then more beets, horse radish on top always, then pour hot vinegar over and put weight on top. They are good in a day's time and can be used whenever desired. Will keep until warm weather. Prepare vinegar as for immediate use.

—Mrs. May Coburn.

MIXED CELERY PICKLES

- Slice 1 gallon green tomatoes,
- Leave in salt water over night,
- Slice 1 gallon celery in $\frac{1}{2}$ inch pieces,
- Cut up 5 dozen large cucumbers with 6 onions and 6 large mangoes,
- 1 cup whole white mustard seed,
- 1 oz. whole cloves,
- 2 quarts vinegar,
- $1\frac{1}{2}$ quart sugar.

Boil 5 minutes. Add other ingredients. Boil 10 minutes and can while very hot.

—Mrs. Dale Conrad.

—:—

SLICED CUCUMBER PICKLE

- 12 large cucumbers, sliced,
- not too thin and not peeled,
- 3 large onions, sliced,
- 2 cups brown sugar,
- 1 tablespoon salt,
- Vinegar to cover about half,
- Cook about 5 minutes.

Dressing:

- 3 tablespoons flour,
- 1 teaspoon tumeric,
- 1 tablespoon celery seed,
- 1 tablespoon mustard seed,

Vinegar enough to mix. Stir in the pickles, cook for 3 or 4 minutes. Can.

—Mrs. R. E. Fair.

—:—

SLICED CUCUMBER PICKLES

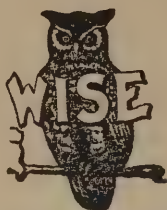
Slice cucumbers. Let stand in weak salt water over night.

For two quarts of pickles:

- 2 cups vinegar,
- 1 cup sugar,
- 2 teaspoons flour,
- 4 teaspoons mustard,
- $\frac{1}{2}$ teaspoon tumeric,
- 1 teaspoon celery seed.

Heat and can.

—Mrs. S. M. High.



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MIXED PICKLES

- 1 gallon green tomatoes sliced
- 1 gallon little pickles,
- 1 gallon cauliflower cut up,
- 1 gallon carrots cut up,
- 1½ pound lima beans,
- 1 gallon vinegar,
- 2 red peppers and 2 green peppers,

5c worth cinnamon bark,

5c worth celery seed,

5c worth mustard seed,

4 pounds granulated sugar,

2 quart small white onions,

1 quart celery cut up,

Small pieces of horse radish.

Soak tomatoes, pickles and peppers over night in salt water. Cook carrots, cauliflower, onions and beans in salt water until tender. Heat vinegar, seeds and sugar, add vegetables and heat through.

—Mrs. Hazel Freeman.

—:—

SLICED CUCUMBER PICKLES

- 1 dozen cucumbers, sliced,
- 1½ dozen small onions, peeled and sliced,

Sprinkle with salt and let stand one hour. Let come to a good boil.

1 cup white sugar,

1 pint vinegar,

1 teaspoon mustard seed,

1 teaspoon black pepper,

1 teaspoon celery seed,

1 teaspoon salt,

1 teaspoon cinnamon,

1 tablespoon tumeric.

Add sliced cucumbers after washing and draining. Let it come to a boil and seal hot.

—Ferne Leas Bloom.

—:—

MUSTARD PICKLES

1 cup barrel salt,

1 cup ground mustard, ✓

5c worth saccharine,

1 gallon vinegar.

Layer pickles; layer horse radish leaves until jar is full. Have pickles dry before placing in jar. Makes three gallon pickles.

—Mrs. Geo. Cool.

CURRY PICKLE

1 gallon small and sliced cucumbers. Soak in salted water,

2 quarts carrots sliced and cooked in salted water,

3 mangoes,

3 onions if liked.

Mix

2 cups sugar,

1 tablespoon curry powder,

1 tablespoon celery seed,

1 tablespoon white mustard seed,

3 pints vinegar.

Let boil and add above ingredients and let boil through. Put in cans and seal hot. This makes about 5 quarts.

—Miss Arminta Steward.

—:—

BET RELISH

1 quart of cooked beets, cooked fine,

1 quart raw cabbage cut fine with slaw cutter, then hash knife,

1 cup grated horseradish,

1½ cup granulated sugar,

1 tablespoon salt,

1 level teaspoon pepper,

Cover with full strength vinegar and can cold.

—Mrs. H. M. Widney.

—:—

SWEET PICKLES

1 bushel makes a 6 gallon jar full. Wash pickles, place them in jar. Then take 1 cup of salt to the gallon of boiling water making brine enough to cover them. Let stand 3 days, drain and repeat the brine for 3 more days, then drain. Put 6 ounces of alum in very weak hot vinegar 3 days, drain. Take pickles out of jar and put dill in among them. Cover top with grape leaves. Pour over mixture very hot. 8 pounds brown sugar, 10c worth cinnamon buds and vinegar enough to cover well. Put plate over top but no weight. Can be used in 36 hours.

—Mrs. Ward Rinehold.

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9 DAY PICKLES

- 4 pounds brown sugar to 1 gallon vinegar,
- $\frac{1}{2}$ pound black mustard seed,
- $\frac{1}{2}$ pound white mustard seed,
- $\frac{1}{2}$ oz. whole mace,
- $\frac{1}{2}$ oz. whole allspice,
- $\frac{1}{2}$ oz. caraway seed,
- 1 oz. stick cinnamon,
- 2 oz. little onions,
- 2 oz. horse radish (if liked).

Take small pickles fresh from the vines, wash and pour boiling water over, let stand until cold. Drain and the same day sprinkle rock salt over ($\frac{1}{2}$ pint to 100 pickles) and cover again with boiling water. This makes a brine that you reheat for seven mornings. The 8th morning, drain, cover with cold water and vinegar using 1 pint to 1 gallon of water, and heat for 5 hours. Drain, wipe each pickle, place in jar with spices, and pour over vinegar and sugar hot. 1 gallon of vinegar and the above spices will cover 3 gallon of salted pickles. (4 gallon fresh from the vines.)

—Lydia Krehl.

—:—

DILL PICKLES

- 2 quarts water,
- $\frac{1}{2}$ cup salt,
- 1 pint vinegar,
- 1 teaspoon dill to a quart of pickles.

Put cucumbers in cans, put dill on top, pour water, vinegar and salt on them while it is at boiling point and seal.

—Mrs. Mirta Johnston.

—:—

PEPPER HASH

- 24 large red sweet peppers,
- 15 onions,
- 2 hot peppers (if you have them),
- 1 pint vinegar,
- 3 tablespoons salt,

Grind peppers and onions. Add vinegar and salt. Cook 20 minutes.

—Berniece Hart.

MIXED PICKLES

- 2 or 3 carrots cooked,
- 2 bunches celery,
- 2 quarts onions,
- 1 quart pickles,
- 2 cauliflower (parboil),
- A pepper sliced thin.

Let stand in weak salt brine twenty four hours, then boil in brine five minutes and drain.

Dressing

- 1 tablespoon tumeric powder,
- 5 cups sugar,
- 2 cups flour,
- 3 teaspoons mustard,
- $2\frac{1}{2}$ quarts vinegar, add a few cloves and boil a little.

Mix all together and can.

—Lucinda Daniel.

—:—

WINTER SLAW

- Pack a 4 gallon jar full of shredded cabbage,
- 6 cups sugar,
- 1 cup ground or grated horse radish,
- 2 quarts vinegar,
- $\frac{1}{2}$ oz. ground white mustard,
- 12 mangoes, chopped up,
- 3 bunches celery, chopped up,

Put all in large vessel and mix well and repack in jar. Put on a weight to keep under vinegar and set where it is cool. Keeps well all winter.

—Mrs. S. E. Shutt.

—:—

CURRY PICKLES

- 50 large cucumbers,
- 6 red and green sweet peppers,
- 6 large onions,
- $2\frac{1}{2}$ quarts vinegar,
- 2 teaspoons curry powder,
- celery seed and white mustard seed,
- $\frac{1}{2}$ teaspoon black pepper,
- 4 cups white sugar.

Peel and slice cucumbers and onions, let stand over night in 1 cup salt. Drain well, cut peppers up. Put spices in vinegar, add other ingredients. Let boil 15 minutes. Seal boiling hot.

—Mrs. Gladys Hart.

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PICKLED PIMENTOS OR SWEET PEPPERS

Slice peppers as desired.

Pour boiling water over and let stand a few minutes and drain.

1 cup vinegar (more if desired.)

1 cup water,

1 cup sugar,

Let come to a boil, then add peppers and bring to a boil again for one or two minutes and can.

—Lucinda Daniel.

—:—

CHUNK PICKLES

Soak in salt brine, 8 pounds pickles, 3 days. Then drain and soak in plain cold water 2 days, drain. Then let pickles stand in boiling water 5 minutes. Then have the vinegar boiling hot and ready as follows:

3 pints vinegar,

1 pound sugar,

1 oz. celery seed,

1 oz. allspice berries,

1 oz. cinnamon buds.

Heat all together and pour over pickles.

—Sarah Bartels.

SWEET MUSTARD PICKLES

3 quarts chunk pickles (ripe ones will do),

2 pints vinegar,

1 pint granulated sugar,

4 teaspoons powdered mustard,

1 teaspoon celery seed,

$\frac{1}{2}$ teaspoon tumeric.

Boil the pickles in this for about 3 minutes and seal in glass.

—Mrs. John Ulm.

—:—

MUSTARD PICKLES

To 1 gallon of pickles:

$\frac{1}{2}$ cup salt,

$\frac{1}{2}$ cup mustard,

1 cup brown sugar,

Vinegar not too strong to cover pickles.

Place salt, sugar, mustard on cloth on top of pickles and tie up with another cloth and they keep fine.

—Mrs. Hazel Cool.

—:—

SHREDDED MANGOES

2 dozen mangoes. Set in salt water over night.

1 gallon cabbage,

1 quart vinegar,

1 quart sugar,

1 tablespoon celery seed,

1 teaspoon mustard seed.

Shred the mangoes and cabbage. Heat all together and seal while hot.

—Mrs. Geo. Cool.

W. C. Tathem

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CATSUP

TOMATO CATSUP

- 1 quart tomato juice,
- 1 tablespoon salt,
- 1 teaspoon mustard,
- 1 pinch cloves,
- 1 pinch allspice,
- $\frac{1}{4}$ teaspoon red pepper,
- $\frac{1}{4}$ quart vinegar,
- 1 cup sugar.

—Mary Bachtel.

—::—

CATSUP

- 15 pounds tomatoes,
- 2 cups vinegar,
- 2 cups sugar,
- 2 tablespoonsful salt,
- 2 tablespoonsful cloves,
- 2 tablespoonsful cinnamon,
- 1 teaspoonful pepper,
- 6 small onions.

—::—

TOMATO CATSUP

- 1 peck tomatoes,
 - Salt, drain over night,
 - 6 onions, ground,
 - 1 cup granulated sugar,
 - 1 pint vinegar,
 - 1 teaspoon mixed spices,
 - 1 teaspoon black pepper.
 - $\frac{1}{2}$ teaspoon red pepper,
- Boil 20 minutes, when cool run through seive, reheat and bottle.
- Mrs. Floyd Coburn.

CATSUP

- 1 peck of tomatoes,
- 1 cup sugar,
- 1 pint vinegar,
- 1 teaspoon mixed spices,
- 1 red pepper.

Peel the tomatoes and let them drain in a cloth bag over night. Then add other ingredients and boil 20 minutes. Then rub them through a sieve. Then cook about 15 minutes.

—Berniece Hart.

—::—

TOMATO CATSUP

Cook one large peck of ripe tomatoes with two onions for one hour. Then add one quart of strong vinegar, one pint sugar, three tablespoons of salt, one tablespoonful each of whole allspice, cloves and mustard seed, two blades mace, two sticks cinnamon broken in pieces, one teaspoon black and the same amount of white pepper, let the mixture cook slowly four hours, strain and bottle while hot.

—Mrs. J. W. Mertz.

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SOUPS

VEGETABLE SOUP

½ bushel tomatoes,
1½ dozen cans corn,
12 stalks celery,
2 bunches carrots,
4 or 5 mangoes,
Salt a little.

Cook 1½ hour. Can hot. On opening can have meat stock and a little meat with potatoes and onion.

—Mrs. S. M. High.

—::—

VEGETABLE SOUP

1 large head of cabbage
chopped fine,
1 peck ripe tomatoes, ground,
6 stalks celery, chopped fine,
12 medium sized carrots, cut
fine,
12 large onions, chopped fine,
12 ears of sweet corn,
1 cup of soup beans before
cooked.

Boil corn on cob for 10 minutes, then cut it off. Boil beans until tender, and drain. Boil cabbage, onions and celery together until tender and drain. Boil carrots until tender, and drain. Mix all together and boil a few minutes, then pack in cans and proceed as in cold-pack method and process 30 minutes, then seal tight.

—Mrs. Maude Daniels.

SOUP

Cook ¼ cup rice,
4 medium sized potatoes
(diced),

2 small onions (sliced fine),
Cook in meat broth or water,
Add salt and pepper to taste,
Also a little paprika or celery
seed if liked,

Butter size of a walnut.

When almost done beat an egg thoroughly and add ½ cup sweet cream, then pour into the soup stirring at the same time and continue stirring until egg is cooked. This should make 2 quarts of soup.

—Mrs. Orpha Opdycke.

—::—

TOMATO SOUP

1 quart tomatoes, sifted,
Add ½ cup water,
Salt, pepper, and 1 slice
onion,

Sauce: 1 tablespoon butter
melted, add 1 tablespoon flour.
Blend together, then add 1 cup
cream, ½ cup milk. Just before
combining with tomatoes add ¼
teaspoon soda.

—Mrs. Fred E. Hart.

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SALADS

BEAN SALAD

1 quart red kidney beans,
 $\frac{1}{2}$ dozen sweet pickles,
 1 onion,
 1 stalk celery,
 1 hard boiled egg,
 Dressing:
 1 cupful vinegar,
 1 egg,
 Salt and pepper,
 1 tablespoon sugar,
 $\frac{1}{2}$ teaspoon mustard,
 1 tablespoon butter,
 1 heaping teaspoon corn-starch.

—Lydia Krehl.

—:—

CORN SALAD

18 large ears of corn,
 6 mangoes,
 1 large or two small heads
 of cabbage chopped fine,
 2 bunches of celery chopped,
 5 cups brown sugar,
 $\frac{1}{2}$ cup salt,
 $\frac{1}{4}$ cup mustard,
 1 tablespoon tumeric.
 Cut corn from cob, add chopped vegetables and seasoning with 2 pints of vinegar (or just enough to cover). Cook three quarters of an hour.

—Mrs. B. F. Hawver.

—:—

SALAD DRESSING

1 cup vinegar. Boil.
 2 tablespoons flour,
 3 tablespoons sugar,
 1 teaspoon salt,
 $\frac{1}{4}$ teaspoon tumeric.
 Take a little of the vinegar from cup to mix the above and cook all together. Whip in 1 tablespoon butter. When you use, add cream, sugar or vinegar to suit the taste. This will keep indefinitely and it is as good as that made with eggs.

—Mrs. Dora Wilder.

BEAN SALAD

1 can kidney beans,
 $\frac{1}{2}$ dozen pickles and 2 large
 onions, chopped fine,
 Mayonnaise for it:
 3 eggs,
 6 tablespoons sugar,
 1 teacup sweet milk,
 1 tablespoon butter,
 1 teaspoon prepared mustard,
 1 cup vinegar,
 Cook until thick.

—Sarah Bartles.

—:—

CORN SALAD

24 ears corn,
 2 heads cabbage,
 4 mangoes,
 4 onions,
 4 tablespoonsful mustard
 seed,
 1 cup granulated sugar,
 $\frac{1}{2}$ cup salt.
 Vinegar to cover and boil 20
 minutes.

—Mrs. Miles Weller.

—:—

CABBAGE SALAD

2 cups cabbage shredded,
 1 cup celery chopped,
 $\frac{1}{2}$ cup sugar,
 4 tablespoons vinegar,
 Salt and pepper to taste,
 1 box lemon jello.
 Add vinegar and sugar to the
 water used in the jello. Fine with
 mayonnaise and whipped cream.

—Mrs. Grace Bowman.

—:—

UNCOOKED MAYONNAISE

1 small can Eagle Brand
 milk,
 2 eggs,
 1 teaspoon dry mustard,
 1 teaspoon salt,
 1 cup vinegar.

—Mrs. Grace Bowman.

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SPANISH JELLO SALAD

Dissolve a package of lemon jello in 1 pint of boiling water and 1 tablespoon vinegar. Mix lightly 1 cup of finely shredded cabbage, 1 cup chopped celery, $\frac{1}{2}$ cup chopped pickles, 1-3 can pimento. Season with salt. Just as jello begins to thicken add the mixture, pour in mold and set in a cool place to harden. Serve on crisp lettuce leaf with mayonnaise dressing.

—Mrs. E. S. Kelham.

—:—

COTTAGE CHEESE SALAD

Season 1 pint of cottage cheese with salt and cayenne pepper. Mix with salt and cream till soft. Add 1 cup of chopped nuts and form into balls the size of walnuts. Place a stuffed olive or walnut meat on top of each ball and arrange three balls in a nest of lettuce. Surround the balls with mayonnaise and sprinkle lightly with chopped parsley. Very pretty.

—Mrs. Kathryn Lindstrom.

—:—

CRANBERRY SALAD

1 quart of cranberries cooked until thick,
1 cup chopped walnut meats,
1 cup celery,
2 cups chopped apples,
1 orange,
Juice of 1 lemon,
Sweeten to taste.

—Mrs. Rhea Kelley.

—:—

PRUNE SALAD

Boil large prunes until tender. While cold remove pits and replace with walnut meats. For an individual plate, place 3 prepared prunes in a nest of grated pineapple on a crisp lettuce leaf. Add 1 heaping teaspoon yellow mayonnaise and lastly sweetened whipped cream. A very attractive salad.

—Mrs. Kathryn Lindstrom.

COOKED CREAM SALAD DRESSING

2 tablespoons flour,
1 $\frac{1}{2}$ teaspoon salt,
3 tablespoons sugar,
1 teaspoon dry mustard,
 $\frac{1}{4}$ teaspoon white pepper,
2 tablespoons butter or oil,
2 eggs,
 $\frac{1}{2}$ cup vinegar,
1 cup milk.

Blend flour, salt, sugar, mustard and pepper together. Add oil and mix until smooth. Add eggs and beat lightly. Next add vinegar and stir well before adding the milk. Cook in double boiler until thick stirring constantly.

—Mrs. Fisher.

—:—

CORN SALAD

24 ears of corn,
2 heads cabbage,
4 sweet peppers (3 green and 1 ripe),
4 medium sized onions,
4 level tablespoons mustard,
1 cup sugar,
Salt to taste,
Vinegar enough to cover.

Cook fifteen minutes and can.

—Mrs. Albert Thrush.

—:—

BEAN SALAD

1 can red kidney beans,
1 small bunch celery,
4 sweet pickles,
1-3 cup English walnuts,
Mayonnaise dressing.

—Mrs. Miles Weller.

—:—

PINEAPPLE FLUFF

1 can grated pineapple with juice drained off,
1 cup English walnuts,
 $\frac{1}{4}$ pound marshmallows cut in small pieces.

Mix all together with whipped cream, pile whipped cream on top and garnish with candied cherries.

—Verna Hamman.

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CORN SALAD

12 good sized ears sweet corn,
 1 head cabbage,
 3 green peppers,
 2 cups sugar,
 2 teaspoons salt,
 1 cup water,
 Boil 15 minutes,
 Add 2-3 cup flour,
 2 tablespoons mustard,
 ½ gallon good vinegar,
 1 teaspoon tumeric.

Let all come to a boil and seal.
 Tumeric may be omitted if not liked.

—Pearl Overholt.

—:—

MARSHMALLOW SALAD

1 tablespoon four,
 1 egg,
 4 tablespoons sugar,

Stir up with water and boil.
 Thin with sweet cream. Add 2
 tablespoons of vinegar and let
 cool. Add 1 pound quartered
 marshmallows and ½ cup chop-
 ped nuts (peanuts are fine).

—Bessie McCullough.

—:—

CORN SALAD

24 ears corn,
 2 medium sized heads of
 cabbage,
 4 large onions,
 4 red mangoes and 2 green
 ones,
 2 cups sugar,
 2 tablespoons salt,
 2 teaspoons mustard seed,
 2 teaspoons celery seed,
 Vinegar to cover.

Cook 15 minutes and can.

—Ester Housel.

—:—

VEGETABLE SALAD

2 cups diced apples,
 1 cup diced celery,
 1-3 cup diced carrots,
 ½ cup nut meats.

Sweeten to taste, then mix
 with mayonnaise dressing.

—Mrs. Byron Widney.

PIMENTO SALAD

3 large cucumbers, (slicers),
 1 medium sized carrot,
 3 pimentos,
 1 small onion,
 1 stalk (bunch) celery.

Mix and add good salad dress-
 ing, serve on lettuce leaf. If
 you haven't the fresh cucumbers a
 little cabbage is a very good
 substitute.

—Mrs. Wm. L. Hamilton.

—:—

MAYONNAISE DRESSING

2 eggs,
 3 tablespoons sugar,
 1 tablespoon ground mustard,
 ½ cup vinegar,
 1 cup cream,
 Salt and pepper to taste.

Thicken with a little corn
 starch. Cook until smooth.

—Mrs. Jenetta Provines.

—:—

PERFECTION SALAD

1 box lemon jello dissolved in
 1 pint boiling water. When
 it begins to harden fold in
 6 sweet pickles, diced,
 1 cup white grapes,
 1 cup almond nuts. If prefer-
 red others may be substi-
 tuted,
 2 cups marshmallows.

Put 1 cup granulated sugar in
 boiling water and jello. Let
 harden and serve.

—Edith Widney.

—:—

PINEAPPLE MOUSSE

Whip stiff 1 cup cream,
 Add beaten white of 1 egg.

Dissolve ½ cup granulated
 sugar in ½ cup fruit juice by
 boiling it. When cool add to the
 whipped cream. Add 1 tablespoon
 jello dissolved in as little water
 as possible, ½ cup fruit, ½ cup
 nuts. Beat continually while
 adding each of the above and
 beat all together 2 minutes. Pack
 in ice for 3 hours.

—Mrs. Vern Sparks.

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CHICKEN SALAD

Boil the chicken until it is tender and chop in small pieces. Chop also the whites of a dozen hard boiled eggs, and chopped cabbage and celery in equal quantities. Pound the yolks of the eggs fine and add two tablespoons of sugar and butter, one teaspoon of mustard with pepper and salt to taste. Finally add half a teacupful of good vinegar. Mix thoroughly.

—Mrs. I. Anthony.

—:—

APPLE SALAD

4 apples chopped fine,
1 cup celery chopped,
3 tablespoons sugar,
4 tablespoons mayonnaise dressing.

Blend all together with silver fork.

—Mrs. J. R. Culbertson.

—:—

MARSHMALLOW SALAD

1 pound marshmallows,
1 cupful rolled peanuts (salt-
ed),

Dressing:

1½ cupfuls water,
½ cupful vinegar,
½ cupful sugar,
1 tablespoonful corn starch,
2 eggs.

When cold add ¼ cupful sweet cream.

—Lydia Krehl.

BANANA SALAD

Cut bananas in 4 pieces, across and lengthwise. Roll in lemon juice, then in powdered sugar, lay on lettuce leaf, sprinkle with chopped walnuts and place a spoonful of mayonnaise on each side.

—Mrs. Kathryn Lindstrom.

—:—

EASTER SALAD

3 cups finely chopped cabbage,,
½ cup diced apples,
¼ cup diced celery,
1 cup grated pineapple,
Boiled salad dressing.
Serve on lettuce leaves.

—Mrs. Audrey Wade.

—:—

SALMON SALAD

1 can salmon picked fine and
with bones removed,
2 cups ground crackers,
1 bunch celery, cut fine,
1 small onion, cut fine.

Mix with silver fork with mayonnaise dressing, salt and pepper to taste.

—Mrs. J. R. Culbertson.

—:—

**COOKED DRESSING FOR SALADS
OF CAKE**

1 cup sifted flour,
½ cup sugar,
1 tablespoon butter,
2 teaspoons baking powder,
1 cup water.
Cook until thick.

—Georgia Walter.

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CANDIES

DELICIOUS MARSHMALLOWS MARSHMALLOWS BETTER THAN THOSE YOU BUY

- 1 cup water,
- 2 cups granulated sugar,
- 1 teaspoon vanilla,
- 4 heaping tablespoons Gelatine,

$\frac{1}{4}$ teaspoon cream of tartar.

Soak the Gelatine in $\frac{1}{2}$ cup water for 1 hour. Boil the sugar with the other half of the water and the cream of tartar until it spins a thread. Pour the softened Gelatine on a platter and pour the syrup over. You should beat it for 20 or 30 minutes. Add while beating, a teaspoon of vanilla if desired. Pour the mixture into a well greased cake tin and let stand until solid. Turn it out on a board, sprinkle it with powdered sugar and cut in squares. Roll each square in powdered sugar. Keep in a closed box (preferably tin.) You can dip the marshmallows in melted chocolate or split a marshmallow and spread with good jelly and put the two halves together again.

—Mrs. John Ulm.

—::—

CANDY

2 cups brown sugar and $\frac{1}{2}$ cup water boiled together until it threads. Pour slowly into beaten whites of 2 eggs. Beat until quite stiff and drop on buttered plates. Flavor with vanilla while beating.

—Mrs. F. Shenk.

—::—

NUT CANDY

- 1 cup sweet milk or water,
- 2 cups brown sugar,
- 1 tablespoon butter.

Boil until it makes hard ball in water, then add $\frac{1}{2}$ cup nut meats and $\frac{1}{2}$ teaspoon vanilla. Place on platter to cool.

—Georgia M. Walter.

- 2 measuring cups granulated sugar,

10 tablespoons boiling water.

Boil briskly. While this is boiling, dissolve $\frac{1}{2}$ box of Knox Sparkling Gelatine in 10 tablespoons cold water. When the syrup hardens when dropped in cold water, pour the Gelatine into the syrup slowly. Beat while pouring continue beating with egg beater until it gets too thick, then use a tablespoon to finish beating. When it begins to set pour into a well powdered sugar mold, then set in a cool place for an hour. Then cut it up into squares. Roll each in powdered sugar. It is then ready to serve.

—Mrs. Orin Smith.

—::—

NUEGET CANDY

- 3 cups granulated sugar,
- 1 cup glucose or white Karo,
- $\frac{1}{2}$ cup hot water,
- 1 cup nut meats,
- Whites of 2 eggs.

Boil until it forms a hard ball in water. Beat egg whites, pour in former mixture and add nuts and flavor.

—Fay Stomm.

—::—

PENOCHÉ

- 3 cups brown sugar,
- 1 cup sweet milk,
- 1 cup chopped walnuts,
- 1 teaspoon butter,
- 1 teaspoon vanilla.

Boil milk and sugar until a little dropped in water will form a soft ball. Add butter and remove from fire. Add vanilla and nuts beating mixture very hard. Pour in buttered pan and cut in squares.

—Mrs. J. R. Culbertson.

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COCOANUT CREAM CANDY

1½ cup granulated sugar,
½ cup sweet milk,
2 teaspoons butter.

Boil until it makes a soft ball in water. Add 1-3 cup shredded cocoanut and ½ teaspoon vanilla and place on platter to cool.

—Georgia M. Walter.

—:—

COCOANUT AND MARSHMALLOW FUDGE

Boil half a cupful of milk, 3 of sugar and 1 tablespoon butter until syrup will ball when dropped in cold water. Remove from fire, beat until it creams, and add 1 cupful grated cocoanut. Arrange marshmallows on a buttered dish and pour the fudge over them. Cut in squares.

—Mrs. Frances A. Fisk.

—:—

WHITE FUDGE

2 cups granulated sugar,
½ cup light Karo,
1 cup water,

Butter size of hickory nut and a little cream.

Then stir in the white of 1 egg well beaten when a little cool. Beat well until stiff enough to put in plate. Stir in hickory nuts if you wish.

—Mrs. Della V. Frye.

—:—

CHOCOLATE CREAMS

Make a cream candy by using:

1 pint granulated sugar,
½ pint cold water,
¼ teaspoon cream of tartar.

Cook until it will form a soft ball in cold water. Cool and knead. Melt a cake of sweet chocolate in a rather deep vessel that has been set in a pan of hot water. Add a piece of paraffin half as large as a walnut, the same amount of butter and ¼ teaspoon vanilla. Roll the creams in this by using a knitting needle. Place on waxed paper.

—Minnie L. Martin.

PUFFED RICE CANDY

2 cups sugar,
1 tablespoon vinegar,
1 cup water,
1 teaspoon salt,
Butter size of 2 walnuts.

Boil sugar, water, and vinegar together 5 to 8 minutes. Add butter and salt and continue to boil until a drop in water becomes brittle. Pour this over one box of puffed rice, mix quickly and put into shallow pans to cool. Cut into squares.

—Alma Tritch.

—:—

CANDY PENOCHÉ

Butter size of walnut, melted,
3 cups brown sugar,
8 tablespoons milk,
1 cup nuts,
½ teaspoon vanilla.

Cook without stirring until it hairs. Cool partly and beat until creamy. Add flavoring and nuts.

—:—

CARAMEL CANDY

2 cups sugar,
¾ cup Karo,
¼ pound butter,
1 pint thin cream,
1 teaspoon vanilla.

Put sugar, Karo, butter and half of cream in kettle. Stir until mass begins to boil. Stir in gradually, so as not to stop boiling, the second half of cream. Boil, test for firm, but not brittle ball. Stir in vanilla and pour into buttered pan.

—Mrs. Jennetta Provines.

—:—

DIVINITY FUDGE

3 cups white sugar,
2-3 cup white Karo molasses,
¾ cup water,
Nuts if wanted.

Boil until it threads. Have 2 egg whites beaten until stiff and then pour the boiling syrup and beat until it thickens.

—Mrs. G. W. Burtzner.

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SEA FOAM

3 cups granulated sugar,
 $\frac{1}{2}$ cup Karo syrup,
 2-3 cup water.

Boil together until a soft ball may be formed when tested in cold water. When done pour the mixture gradually over the whites of two eggs which have been beaten to a stiff dry froth with $\frac{1}{2}$ teaspoon salt. Beat until the mixture is almost stiff enough to keep form. When one cup nut meats should be beaten in. Turn out in pan.

—Mrs. Firestone.

—::—

TURKISH CREAM CANDY

Cook together $1\frac{1}{2}$ cups rich cream and $3\frac{3}{4}$ cups granulated sugar. When it forms a soft ball in cold water remove from stove and cool. Then stir until stiff enough to handle, knead until pliable. Any nuts or candied fruit may be added before stirring. Press candy in mold or cut in slices and dip in melted chocolate.

—Mrs. Mary Fisher.

—::—

"SAN JUAN" FUDGE

4 cups sugar,
 2 cups cream,
 $\frac{1}{2}$ cup melted butter,
 3 tablespoons cocoa.

Boil in granite pan and do not stir while cooking. When done remove from fire and place in cold water for ten minutes. Then stir until it thickens. Add nuts if desired.

—Mrs. Walter Thrush.

DIVINITY FUDGE

Boil together $2\frac{1}{2}$ cups granulated sugar $\frac{1}{2}$ cup Karo and $\frac{1}{2}$ cup water until it forms soft ball when tried in water. Have ready stiffly beaten egg whites of 2 eggs. Add eggs to boiled mixture a spoonful at a time beating hard all the time. Beat as long as you can and add 1 cupful of any kind of nutmeats. Turn in a buttered pan and cut in squares when cold.

—Grace Shuman.

—::—

DIVINITY FUDGE

2 cups granulated sugar,
 1 cup rich milk,
 $\frac{1}{2}$ cup White Karo Syrup,
 2 tablespoons butter.

Boil together until it will form a soft ball in water. Add 2 tablespoons peanut butter and beat until creamy. Pour in buttered pan. Mark into squares when cool enough.

—Prudence Ratts.

—::—

DIVINITY FUDGE

4 cups sugar,
 1 cup corn syrup,
 1 cup water,
 Whites of 4 eggs,
 1 cup chopped walnut meats.

Cook syrup, sugar and water until it crystals when dropped into cold water and then pour into the beaten whites of eggs, add nuts and beat until quite stiff and then pour into buttered pan and cut out.

—Mrs. Bertha Fisk.

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POP CORN

CRACKER JACK

2 cups sugar wet with water,
1 tablespoon baking molasses,
Boil until it spins hair,
1 teaspoon orange extract.

Pour over 8 quarts fresh
popped corn.

—Mrs. Ezra Brand.

—:—

POP CORN BALLS

1 cup granulated sugar,
1 cup Karo syrup.

Boil until it forms a hard drop
when dropped into cold water.
Then add $\frac{1}{2}$ teaspoon soda, then
pour over corn that has had hard
grains removed and has been kept
hot in the oven. Press into balls.

—Mrs. John Ulm.

CANDIED POPCORN

Put in an iron kettle:

1 tablespoon butter,
3 tablespoons water,
1 teacup powdered sugar.

Boil until ready to candy, then
put in 3 quarts nicely popped
corn. Stir briskly until candy is
evenly distributed over corn.
Take kettle from fire and each
grain will be crystallized with
sugar.

—Mrs. Laura Heitz.



Hickory Nut Brittle

2 C. gran. sugar

$\frac{2}{3}$ C. Karo syrup

Butter size of walnut

1 C. hot water

1 tsp. soda

1 tsp. vanilla

1 tbap. cold water

Nuts, as many as desire

Boil in sugar, water + syrup
until hardening in cold water.

Chew cold ³⁷ nuts + butter, and
boil a moment longer.

Mix soda, vanilla + cold water.

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PIES

PIE

½ cup sugar,
1 heaping teaspoon flour,
2 eggs,
Butter size of walnut,
1 cup sweet milk.
Beat this all up and boil. Save whites of eggs for frosting.

—Sarah Bartles.

—:—

LEMON PIE

1 large cup sugar,
Butter size of an egg,
1 cup boiling water,
2 tablespoons flour,
Yolk of 1 egg. (Keep white of egg for frosting on pie),
½ lemon.
Cook in double boiler and pour into baked shell.

—Mrs. G. W. Burtzner.

—:—

LEMON PIE

Grated rind and juice of 1 lemon,
1 cup sugar,
Butter size of an egg,
Yolks of 3 eggs,
1 cup sweet milk,
3 tablespoons flour,
Whites of eggs beaten and stirred in lightly at last.
Lemon and yolks of eggs beaten together, then add flour and butter and sugar, milk and whites of eggs last. Bake in crust.

—Mrs. R. E. Fair.

—:—

MERINGUE

To 1 egg white add scant ½ egg shell water, beat to a stiff froth, add sugar, and just as ready for pie add level teaspoon baking powder. Pour over pie and brown in oven.

—Mrs. Clay Colburn.

HICKORY NUT PIE

1 quart milk,
2 eggs,
1½ cups sugar,
2 heaping tablespoons flour,
1 large cup nut meats,
1 teaspoon vanilla.
Heat the milk to boiling point, add yolks of eggs, flour and sugar, which have been beaten together and moistened with a little cold milk. Boil 1 minute, then add most of nut meats which have been rolled or pounded. Save a few whole for the top. Beat whites of eggs for meringue. Flavor with vanilla.

—Mrs. Fred E. Hart.

—:—

LEMON PIE

1½ cups sugar,
½ cup sweet milk,
1 cup water,
2 tablespoons flour,
1 grated lemon,
Yolk of four eggs,
Whites beaten stiff with one spoon of sugar for top.
This will make 2 pies baked in the crust.

—Mrs. Chas. Wilson.

—:—

CREAM PIE

½ cup sugar,
2 eggs,
1 cup sweet milk to scald with a little salt,
A lump of butter the size of a hickory nut,
1 rounding tablespoonful flour,
Flavor to taste.
Put milk to scald with a little salt.

Mix sugar, flour, butter and eggs together and stir in milk.

—Mrs. Lula Martz.

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Garrett, Ind.

GRANGER PIE

- 1 cup table molasses,
- 1 cup sugar,
- 1 cup water,
- 1 lump butter,
- 1 teaspoon cinnamon,
- $\frac{1}{2}$ teaspoon soda,
- 1 cup flour.

Dissolve soda in the water. Put all together adding flour with cinnamon last, beating but not until smooth. Fill two crusts and bake in moderate oven.

—Mrs. K. Provines.

—:—

WALNUT PIE

- 1 cup sugar,
- Yolks of 2 eggs,
- 2 tablespoons flour,
- 1 cup milk,
- Cook filling, then add
- 1 teaspoon vanilla,
- 1 cup chopped walnut meats,

Then pour in crust that has been prepared, use whites of eggs for meringue. For a richer pie use $\frac{1}{2}$ cup each milk and cream.

—Mrs. Clay Coburn.

—:—

PUMPKIN PIE

- 1 cup pumpkin,
- $\frac{1}{2}$ cup sugar,
- 1 rounding tablespoon flour,
- 1 egg,
- 1 pint milk,
- $\frac{1}{4}$ teaspoon allspice,
- 1 teaspoon cinnamon,
- Pinch salt.

—Mrs. Frank Praul.

—:—

BUTTER SCOTCH PIE

- 1 cup brown sugar,
- 1 egg yolk,
- 3 tablespoons flour,
- 3 tablespoons water,
- Boil in 1 pint milk until thick.
- add butter size of a walnut,
- and flavor with vanilla.

Pour in baked pie crust and use white of egg beaten stiff with a little sugar for frosting. Brown in oven.

—Mrs. Ray Skelly.

CHOCOLATE PIE

- 4 eggs,
- 1 cup milk,
- $\frac{3}{4}$ cup sugar,
- 4 tablespoons melted chocolate,
- 1 tablespoon cornstarch.

Boil milk before adding to the batter. Frost and brown in oven.

—Mrs. Philip Cool.

—:—

LEMON PIE

- Mix a cup of sugar and juice of a large lemon,
- Add yolks of 2 eggs,
- 1 cup cold water,

Heaping tablespoon cornstarch dissolved in a little cold water.

Cook and stir constantly until quite thick. Pour into baked pie crust. Make a meringue of the whites spread over top and brown slightly.

—Mrs. S. Hammon.

MOCK LEMON PIE

- 1 good pint milk,
- 1 scant cup sugar,
- 2 tablespoons flour sifted with the sugar,
- Pinch of salt,
- Yolk of 1 egg,
- Save whites for meringue,
- 1 teaspoon lemon essence.

Put in baked crust.

—Anna Potter.

—:—

TRANSPARENT LEMON PIE

Beat one whole egg and the yolks of two, add three fourths cupful of water, and the strained juice of 1 lemon. Mix one cupful of sugar with 2 tablespoons of flour, then add the eggs, water and lemon juice. Cook until it begins to thicken, then pour it into a crust and bake. Beat up the whites of two eggs to a stiff froth, then beat in 1 tablespoon sugar and place on the top of the pie. Brown lightly in the oven.

—Georgia Walter.

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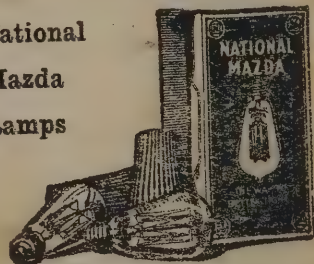
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CREAM PIE

Boil 1 pint milk.

Wet 1 heaping tablespoon corn-starch with milk and add to boiling milk. When thick add 1 cup of granulated sugar and piece of butter size of egg. Before taking from stove add beaten whites of 4 eggs. Flavor with lemon. Makes 2 pies.

—Dessa Ringler.

—:—

BUTTER SCOTCH PIE

Beat yolks of 3 eggs, add 1 cup brown sugar, 1 tablespoon corn starch and 1 pint milk. Mix well, cook slowly stirring constantly, then add flavoring. Fill baked crust, put beaten whites on top and brown in oven.

—Mrs. John C. Noel.

—:—

VINEGAR PIE

2 cups sugar,
1 cup water,
1 cup vinegar if it is strong,
 $\frac{1}{2}$ cup filled up with water,
then 1 cup water so it is
not too sour,

2 eggs,
2 tablespoons flour,
A little butter and nutmeg.
(Leave out nutmeg if you
want it to taste like lemon
pie.)

Boil all together. Bake with
two crusts or put white of egg on
top.

—:—

PUMPKIN PIE

For 1 pie.

4 tablespoons pumpkin,
2 eggs,
1 small cup sugar,
1 tablespoon flour,
Brown butter size of an egg,
Salt,
Vanilla,
1 teaspoon cinnamon,
 $\frac{1}{4}$ teaspoon ginger,
 $1\frac{1}{2}$ cups buttermilk.

—Mrs. Vern Sparks.

LEMON PIE

$\frac{3}{4}$ cup sugar,
2 eggs,
1 lemon,
1 tablespoon flour,
 $1\frac{1}{2}$ teaspoon corn starch,
1 cup hot water,
Butter size of hickory nut.

Mix sugar, yolks of eggs, lemon,
flour, and corn starch together
including rind of half of the
lemon. Add enough cold water
so you can pour it in the cup of
hot water and put on stove and
let boil until it thickens. Beat
whites stiff, add 1 teaspoon sugar
and spread on top of filling when
cool.

—Mrs. Phil Martz.

—:—

LEMON PIE

Grate the rind of 2 lemons,
 $1\frac{1}{2}$ cups sugar,
2 heaping teaspoons flour.

Stir well together, yolks of 3
eggs well beaten, juice of 2
lemons, 2 cups water. Butter size
of egg. Cook until thick.

—Sarah Bartels.

—:—

SUGAR PIE

$2\frac{1}{2}$ tablespoons flour,
1 cup brown sugar,
Pinch salt.

Put in an unbaked crust, mix
with fingers then fill crust with
milk and bake. Stir occasionally
and when taking from oven, cool
and cover with whipped cream.

—Lucinda Daniel.

—:—

CHOCOLATE PIE

Heat 1 cup of milk,
Stir into this 4 tablespoons
cocoa,

$\frac{1}{2}$ cup sugar,
1 tablespoon flour,
Wet with milk and one well
beaten egg.

Turn into crust and put
flavored and sweetened whipped
cream on top.

—Mrs. E. S. Kelham.

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CHOCOLATE PIE FILLING

- 1 pint sweet milk,
- $\frac{1}{2}$ tablespoon cocoa,
- 1 large tablespoon corn starch,
- 1 egg,
- $\frac{1}{2}$ cup sugar.

Use the whites of eggs for frosting and stir the corn starch in part of the milk, while the other milk, sugar and cocoa are getting hot, beat egg yolk and corn starch together, then add to boiling milk and stir until thick. Remove from fire and fill the pie crust that has been baked. 1 teaspoon of vanilla may be added to frosting.

—Mrs. Cleveland Getts.

—::—

CHOCOLATE PIE

- $\frac{1}{2}$ cup sugar,
- 1 cup milk,
- $\frac{1}{2}$ cup flour,
- 2 eggs,
- 1 tablespoon cocoa,
- 1 teaspoon corn starch,
- Vanilla,

Beat white of egg for top.

—Mrs. J. W. Mertz.

—::—

PUMPKIN PIE

- 1 cup stewed pumpkin,
 - 1 cup sweet cream,
 - 1 cup sugar,
 - 2 eggs,
 - 2 tablespoons flour,
 - A small piece butter.
- Cinnamon and ginger to taste.

—Mrs. J. W. Mertz.

—::—

CARAMEL PIE

- 1 cup brown sugar,
 - 1 cup hot water,
- Let boil until thick, then add
- 2 tablespoons flour,
 - 2 egg yolks,
 - A pinch of salt.

Boil until the consistency of custard. Fill pie shell already baked and cover with meringue made from whites of 2 eggs.

—Mrs. Golden High.

CUSTARD PIE

Beat up the yolks of 3 eggs to a cream. Stir thoroughly a tablespoonful of sifted flour into 3 tablespoons of sugar and add it to beaten yolks. Put in a pinch of salt, 1 teaspoonful vanilla and a little grated nutmeg, next the beaten whites of the eggs and lastly a pint of scalded milk (not boiled) which has been cooled, and turn all into a deep pie pan lined with the crust and bake from 25 to 30 minutes. The secret of this recipe is the bit of flour, not that it thickens the custard any to speak of, but prevents the custard from breaking or wheying and gives a smooth appearance when cut.

—Mrs. Claude C. Miller.

—::—

LEMON CAKE PIE

- 1 cup sugar,
- 3 scant tablespoons flour,
- 1 lemon,
- 2 eggs,
- 1 cup sweet milk.

Mix sugar and flour. Then add the egg yolks and lemon juice. Then add the milk. Lastly add the whites of the eggs well beaten. Pour into an unbaked crust and bake.

—Berniece Hart.

—::—

CRANBERRY PIE

Roll out crust and fill with cranberries. Prepare as follows: Wash berries and put in pan, cover with water and when they begin to boil put in a small piece of baking soda, then skim off all the green foam that comes to the top. This takes out the bitter-sour taste. Put in sugar and stir in 1 heaping tablespoon of corn starch wet with cold water. Fill crust and put strips across pie. Sift over with granulated sugar and bake or if preferred, turn a small cup of sweet milk and cream over the stripped pie and bake.

—Mrs. B. F. Hawver.

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BUTTER SCOTCH PIE

- 2 cups brown sugar,
- 4 egg yolks,
- $\frac{1}{2}$ cup butter (scant),
- 4 tablespoons flour,
- 2 cups sweet milk.

Melt the sugar and butter together, then add milk. Moisten the flour, egg yolks, with a little milk and cook until thick. Add to crust, frost, and brown in oven. Fills two pies.

—Mrs. Philip Cool.

—::—

CREAM PIE

- 2 eggs,
- 2 tablespoons flour,
- $1\frac{1}{4}$ cup sweet milk,
- $\frac{1}{2}$ cup sugar,
- 1 teaspoon vanilla,

Bake the crust separately. Use the white of eggs for frosting.

—Mrs. E. J. Mertz.

—::—

BUTTER SCOTCH PIE

- 1 cup brown sugar,
- 1 large tablespoon butter,
- 1 egg,
- 3 tablespoons corn starch or flour,
- 1 cup milk.

Melt butter and sugar together, stir constantly; beat yolk of egg, moisten corn starch or flour with milk and add to yolk, add to sugar and butter and cook to desired thickness (scorches easily.) Fill pie shell. Beat white to stiff froth and spread on top. Brown in oven.

—Cleo Bowser.

—::—

RHUBARB PIE

- 1 cup rhubarb chopped fine,
- Yolks of 2 eggs,
- 1 tablespoon flour,
- Butter size of an egg,
- 1 cup sugar.

Bake with out top crust. Whites of eggs beaten with sugar on top for frosting after baking.

—Mrs. J. G. Hook.

APPLE CUTARD PIE

- Line pie tin with crust and fill with good baking apples,
- 1 egg yolk,
- $\frac{1}{2}$ cup sugar,

Enough milk added to yolk and sugar to fill pan, Dot with butter and bake.

When done add meringue made from the white of 1 egg flavored with vanilla. Return to oven and brown.

—Mrs. Arthur Housel.

—::—

RHUBARB PIE

- 1 cup rhubarb,
- 1 cup sugar,
- 2 eggs,
- 3 tablespoons flour,
- 2 tablespoons melted butter,
- Small amount of water.

Bake in crust.

—::—

CRUMB PIE

- 1 cup stale bread crumbs, rolled,
- 1 cup sugar,
- $1\frac{1}{2}$ cups milk,
- Butter,
- Flavoring.

Bake in crust.

—::—

GROUND CHERRY PIE

- 1 pint ground cherries,
- 1 cup sugar,
- 2 tablespoons flour,
- 2 tablespoons lemon juice or strong vinegar.

Bake between two crusts.

—Lyhia Krehl.

—::—

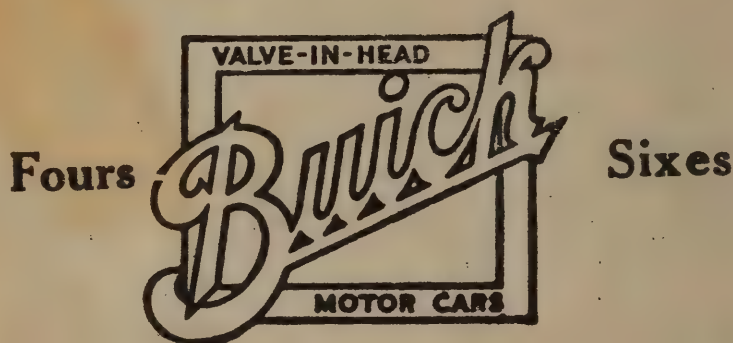
BUTTER SCOTCH PIE

- 2 heaping teaspoons butter,
- 1 cup sugar,
- 1 cup sweet milk,
- 2 tablespoons flour.

Burn butter, add sugar, milk and flour. Cook until smooth.

—Mrs. Jenetta Provines.

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PASTRY

KISSES

2 cups Post Toasties,
1 cup granulated sugar,
1 cup cocoanut (a smaller
amount will do as well),
Whites of 2 eggs.
Beat egg whites stiff, add
sugar, post toasties and cocoanut.
Drop from spoon on buttered pan
and bake quickly until light
brown.

—Mrs. Ward Jackman.

—::—

ORANGE TARTS

1 orange grated without rind,
1 egg (save white for frost-
ing),
1 cup sugar,
1 tablespoon corn starch dis-
solved in cold water,
 $\frac{1}{2}$ cup boiling water,
1 teaspoon lemon extract.
These are favorites of mine.

—Mrs. LeAnna Steward.

—::—

CREAM PUFFS

1 cup boiling water,
 $\frac{1}{2}$ cup butter,
When this boils stir in 1 cup of
flour and 2 teaspoons baking
powder. Let this cool and when
luke warm stir in 3 eggs. Stir for
10 minutes and bake in gem tins.
When baked slit and fill with
whipped cream.

—Mrs. E. S. Kelham.

CREAM PUFFS

1 cup hot water,
 $\frac{1}{2}$ cup butter.

Boil together and while boiling
stir in 1 cup sifted flour, dry,
take from stove and stir to a thin
paste. After this cools stir in 3
eggs well beaten. Stir five
minutes. Drop on buttered tin.
Bake in quick oven twenty-five
minutes. Open oven door no
oftener than necessary. Be care-
ful they do not touch. This makes
twelve puffs.

CREAM FOR ABOVE

1 cup milk,
1 cup sugar,
1 egg,
3 tablespoons flour,
Vanilla to flavor.

Cook until it thickens, let cool.
Open puffs and fill with cream.

—Minnie L. Martin.

Meringue

makes
top
for
pie { whites of 2 eggs
1/2 cup sugar

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COOKIES

COOKIES

1 egg,
1 cup lard,
2 cups sugar,
1 cup sour cream,
1 heaping teaspoon soda,
Cinnamon and vanilla,
Flour as needed.

Mix well.

—Mrs. Jenetta Provines.

—:—

COOKIES

2 cups brown sugar,
2 teaspoons baking powder
mixed with sugar,
2 eggs,
 $\frac{1}{2}$ cup shortening,
1 cup sour cream (thick),
1 teaspoon soda mixed with
cream.

Flour enough to make soft
dough.

—Mrs. LeAnna Steward.

—:—

PEANUT COOKIES

1 egg,
 $\frac{1}{2}$ cup butter or lard,
 $1\frac{1}{2}$ cup granulated sugar,
1 cup sweet milk,
2 teaspoons baking powder,
 $\frac{3}{4}$ cup chopped peanuts,
Vanilla,

Flour to make not too stiff.

Bake like drop cookies.

—Esther Housel.

—:—

COOKIES

2 cups brown sugar,
1 cup lard,
 $\frac{1}{2}$ cup sour cream,
 $\frac{1}{2}$ cup buttermilk,
2 eggs,
1 teaspoon salt,
1 teaspoon baking powder,
1 teaspoon soda,
1 teaspoon vanilla.

Flour enough to handle nicely.

—Mrs. Frank Weller.

FRUIT SLICES

2 cups granulated sugar,
2 eggs,
2-3 cup molasses,
2-3 cup hot water,
 $\frac{1}{2}$ teaspoon salt,
1 teaspoon cinnamon,
1 cup small raisins,
1 tablespoon soda.

Flour to knead stiff, not too
stiff.

1 egg beaten stiff and spread
on top of each cookie.

—Mrs. Hazel Cool.

—:—

SOFT COOKIES

2 tablespoons lard or butter,
1 cup sugar,
 $\frac{1}{2}$ cup milk,
2 cups flour,
2 teaspoons baking powder,
2 eggs,
 $\frac{1}{2}$ teaspoon salt,
Flavoring.

Cream lard and sugar. Add
beaten eggs, then milk. Add flour
into which has been sifted salt
and baking powder.

—Mrs. Ross Berry.

—:—

DATE STICKS

3 eggs well beaten,
1 level cup sifted flour,
1 teaspoon baking powder
(rounded),
1 cup granulated sugar.

Stir dry ingredients into egg.
Have ready 1 cup of chopped
dates which have been steamed in
double boiler with 1 tablespoon
of water. Add to egg mixture
and then add 1 cup nut meats.
Spread thin in well greased pan.
Bake 15 minutes. Cut in strips
5 inches long and roll in powdered
sugar.

—Mrs. Kathryn Lindstrom.

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DROP COOKIES

- 1 ½ cups brown sugar,
- ½ cup butter,
- 3 eggs,
- 2 ½ cups flour,
- 1 cup ground raisins,
- 1 cup hot water,
- 1 teaspoon soda,
- 1 teaspoon baking powder.

—Mrs. Chester Davis.

—::—

OATMEAL COOKIES

- 1 cup brown sugar,
 - 2-3 cup lard (scant if you use nuts),
 - ¼ cup sour milk,
 - 1 teaspoon soda,
 - 1 teaspoon cinnamon,
 - 1 cup raisins,
 - 1 cup nuts,
 - 2 cups rolled oats,
 - 2 cups flour,
 - 2 eggs.
- Drop in baking pan and bake in hot oven.

—Mrs. Della Frye.

—::—

BUTTER SCOTCH COOKIES

- 2 cups brown sugar,
- ½ cup lard,
- 2 eggs,
- 1 teaspoon soda dissolved in a little hot water,
- 1 teaspoon cream tarter in flour,
- Small amount of salt,
- Flavor with vanilla,
- Mix very stiff with flour.
- Make into mold. Let stand over night. In the morning slice very thin and bake in hot oven.

—Mrs. Ora Newcomer.

—::—

RAISIN COOKIES

- 2 cups sugar,
 - 1 cup lard,
 - 2 eggs,
 - 1 cup ground raisins,
 - 1 cup buttermilk,
 - 1 level tablespoon soda and 2 teaspoons baking powder.
- Enough flour to stiffen.

—Mrs. Harry Grate.

FRUIT COOKIES

- 3 eggs,
 - 1 ½ cup sugar,
 - 1 cup butter,
 - 1 cup English currants,
 - 1 cup seedless raisins,
 - 1 cup hickory nuts, ground,
 - 1 teaspoon soda in
 - 2 teaspoons hot water,
 - Flour to make very stiff.
- Make in evening and let stand over night. In morning bake.

—Mrs. Della Frye.

—::—

MOLASSES COOKIES

- 1 cup lard,
 - 1 cup brown sugar,
 - 1 cup baking molasses,
 - 2 eggs,
 - 4 tablespoons water,
 - 4 tablespoons vinegar (not so much if sour),
 - 4 teaspoons soda,
 - 1 big teaspoon ginger and cinnamon,
 - A pinch salt,
- Enough flour to roll out.

—::—

HICKORY NUT CREAM COOKIES

- 1 ½ cups granulated sugar,
- 2-3 cup shortening
- 1 cup hickory nut meats,
- 2 eggs,
- 1 cup sour cream,
- ½ teaspoon soda,
- 2 level teaspoons baking powder,
- 4 cups flour, or enough to thicken enough to drop from spoon.

—Mrs. Audrey Wade.

—::—

GINGER COOKIES

- 1 cup brown sugar,
- 1 cup molasses,
- 1 cup shortening (lard or butter),
- ½ cup sour milk,
- 2 eggs,
- 2 teaspoons soda,
- 1 teaspoon cinnamon,
- 1 teaspoon ginger,
- Flour to thicken.

—Mrs. Golden High.

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SUGAR COOKIES

2 cups sugar,
1 cup lard,
2 eggs,
1 cup sour cream,
1 teaspoon soda,
Nutmeg,
Flour to mix soft dough.
—Mrs. Wm. Walker.

—::—

FRUIT COOKIES

2 cups sugar,
1 cup shortening,
3 eggs,
1½ cups raisins,
1 tablespoon milk or water
with 1 teaspoon soda dis-
solved in it
Pinch of salt,
Flour enough to make stiff
batter.
Drop with spoon on well
greased pans and bake in hot
oven.

—Mrs. F. Shenk.

—::—

OATMEAL DROP COOKIES

1 cup granulated sugar,
1 cup brown sugar,
1 cup lard,
2 cups oatmeal,
1 cup raisins,
½ cup sour milk,
1 teaspoon soda in
2 tablespoons hot water,
1 teaspoon baking powder,
3 eggs,
4 cups flour,
1 teaspoon vanilla.
—Mrs. Milt Souder.

—::—

GINGER DROP CAKES

1 cup sugar,
1 cup lard,
2 eggs,
1 cup baking molasses,
1 tablespoon ginger,
1 tablespoon soda dissolved in
1 cup boiling water,
5 cups flour,
1 cup seedless raisins.
—Mrs. Ezra Brand.

QUEEN COOKIES

2 cups brown sugar,
½ cup shortening,
2 eggs,
1 teaspoon vanilla,
3½ to 4 cups flour,
1 rounding teaspoon soda,
1 rounding teaspoon cream of
tarter.
Cream sugar and shortening.
Add eggs (whites beaten stiff),
then vanilla. Add flour which
has been sifted with soda and
cream of tartar several times.
Mix above in evening and form
into a small loaf. Let stand over
night and slice in quarter inch
slices in morning and bake in
moderate oven.

—Mrs. James Conrad.

—::—

GINGER COOKIES

2 cups brown sugar,
1 cup baking molasses,
1 cup lard,
2-3 cup sour milk,
2 eggs,
1 teaspoon salt,
1 tablespoon ginger,
2 teaspoons soda stirred in
flour and 1 teaspoon soda
stirred in milk.
Flour enough to roll.
—Mrs. Arthur Housel.

—::—

DROP COOKIES

2 cups sugar,
1 cup lard,
2 eggs,
2-3 cup sour milk,
1-3 cup sour cream,
2 level teaspoons soda,
1 rounded teaspoon baking
powder,
Pinch of salt,
Flavor with vanilla.
Sift 6 cups flour and use
enough to make the dough
the proper consistency.
Drop one rounded teaspoonful
of the dough for each cookie,
sprinkle top with sugar and bake
in a quick oven.
—Mrs. Bertha Fisk.

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NUT COOKIES

- 1 cup brown sugar,
- 2 eggs,
- $\frac{1}{4}$ teaspoon cinnamon,
- $\frac{1}{4}$ teaspoon salt,
- $\frac{1}{2}$ teaspoon baking powder,
- $\frac{1}{2}$ cup flour,
- $\frac{3}{4}$ cup chopped nut meats.

Pour in pan and bake in quick oven about ten minutes. Cut in squares while yet hot.

—Mrs. Ezra Brand.

—::—

COOKIES

- 2 cups sugar,
- 1 cupful lard,
- Cream together with a pinch of salt,
- 4 eggs,
- 1 teaspoon soda dissolved in a little hot water,

Flour enough for soft dough and mix as little as possible. Can make white cookies by using white sugar. Flavor with vanilla or brown sugar with ginger or omit ginger and use spices to taste.

—Mrs. Frances Fisk.

—::—

"WON'T LAST" COOKIES

- 1 cup shortening,
- 1 cup sour cream,
- 2 cups white sugar,
- 3 eggs,
- 1 teaspoon soda,
- 1 teaspoon baking powder,
- $\frac{1}{4}$ teaspoon nutmeg.

Flour enough to handle nicely and bake at once.

—Lela Hagerty.

—::—

COOKIES

- 2 eggs,
- 2 cups sugar,
- 1 cup lard,
- 1 cup sour milk,
- 2 teaspoons soda, level,
- 2 teaspoons baking powder,
- Pinch salt,
- Flour.

If you make your cookie dough and let it freeze you do not need to use so much flour and they will be fine.

—Mrs. Gust Hafner.

SUGAR COOKIES

- 1 scant cup granulated sugar,
- 1 egg,
- 3 tablespoons sour milk,
- $\frac{1}{2}$ teaspoon soda,
- $\frac{1}{2}$ cup butter,
- Flavor to suit taste.

Flour to make soft dough.

—Mrs. Norma Fisk.

—::—

OATMEAL COOKIES

- 2 cups brown sugar,
- $1\frac{1}{2}$ cups lard or, if preferred
- 1 cup brown sugar and 1 cup granulated with
- 1 cup lard and $\frac{1}{2}$ cup butter,
- 4 cups rolled oats,
- 1 pound seeded raisins,
- 6 tablespoons milk,
- 1 teaspoon salt,
- 4 eggs,
- 4 cups flour sifted with 1 teaspoon soda,
- Flavoring.

Drop large teaspoon of dough for each cookie, pat down. Dip teaspoon in hot water to keep from sticking to dough.

—Mrs. Orpha Opdycke.

—::—

COOKIES

- 1 cup lard (scant)
 - $1\frac{1}{2}$ cups sugar,
 - 1 cup sour milk,
 - 2 eggs,
 - 1 teaspoon soda,
 - 2 teaspoons baking powder.
- Pinch salt and flavor to taste.

—Mrs. E. J. Mertz.

—::—

BAKED COCOANUT KISSES

- 2 cups Post Toasties,
- 1 cup granulated sugar,
- 1 cup shredded cocoanut,
- 2 egg whites beaten stiff.

Bake to a light brown, dropped in greased pans. Let get cold before removing from pan. Makes 26.

—Deta Snyder.

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OATMEAL COOKIES

- 1 cup granulated sugar,
- 1 cup shortening,
- 3 eggs,
- 1 cup sour milk,
- 2 cups flour,
- 2 cups oatmeal,
- 1 cup raisins,
- 1 tablespoon cinnamon,
- 1 teaspoon salt,
- 1 teaspoon soda.

Sift soda, cinnamon and flour together. Bake in a large dripping pan and cut in squares.

—:—

CRUMB COOKIES

- $\frac{1}{4}$ cup butter,
- 3 eggs,
- 3 cups fine bread crumbs,
- 3 teaspoons baking powder,
- 1 teaspoon mace or nutmeg,
- $\frac{1}{2}$ teaspoon cinnamon,
- $\frac{1}{8}$ teaspoon cloves,
- 1 cup sugar,
- $\frac{1}{2}$ cup sweet milk or sour milk may be used,
- 2 teaspoons soda,
- 1 cup flour,
- $\frac{1}{4}$ teaspoon salt.

Roll thin and bake as any other cookies.

Lucinda Daniel.

—:—

COOKIES

- 2 cups granulated or brown sugar,
 - 1 cup shortening,
 - 2 eggs,
 - $\frac{1}{2}$ cup sour cream. Fill up cup with sour milk,
 - 1 teaspoon soda,
 - 2 teaspoons baking powder.
- Flour to make soft dough.

—Mrs. Ollie Rufner.

—:—

COOKIES

- 1 egg,
 - 1 cup sugar,
 - 1 cup sour cream,
 - 1 teaspoon soda,
 - 1 teaspoon baking powder.
- Flour just enough to roll.

—Mrs. Josie Grate.

CHRISTMAS COOKIES

- 4 pounds flour,
 - 2 pounds light brown sugar,
 - 1 quart molasses (scant),
 - 4 eggs,
 - 2 tablespoons cinnamon,
 - 1 teaspoon cloves.
- 2 tablespoons soda mixed with the juice of 2 lemons. Grate the rinds, heat molasses, chop $\frac{1}{2}$ pound of almonds and put in. Mix the evening before and let set until the next day or longer. Bake about three weeks before Christmas.

—Mrs. E. J. Mertz.

—:—

CRYSTAL STICKS

- 1 cup sugar,
- 3 eggs,
- 1 cup flour,
- $\frac{1}{4}$ teaspoon cream of tartar,
- 1 teaspoon baking powder,
- 1 cup nuts,
- 1 cup dates.

Beat whites of eggs, add cream of tartar, beat stiff, fold in sugar, add egg yolks, then the remainder. Spread in thin sheet in pan, bake slowly. When cold cut in strips an inch wide and a few inches long.

—Mrs. W. B. Mertz.

—:—

OATMEAL COOKIES

- 6 pounds flour,
- 2 $\frac{1}{2}$ pounds oatmeal (not rolled oats),
- 2 pounds lard,
- 2 oz. soda,
- 8 eggs,
- 1 pint baking molasses,
- 5 pounds granulated sugar,
- $\frac{1}{2}$ pint hot water,
- $\frac{1}{2}$ teaspoon salt.

Use hot water to dissolve soda. Mix all ingredients, let set over night, roll thin. Then spread out a little, raise, then fall. Take out of oven as soon as they fall. This makes a very large batch of cookies, but the older they are the better they are.

—Mrs. Robert Sherlock.

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RAISIN COOKIES

- 2-3 cup granulated sugar,
- 1 egg beaten,
- 1 large cup rich sour cream,
- 1 scant teaspoon soda,

Mix quite stiff, add 2-3 cup sugar, 2 teaspoons baking powder, pinch salt in flour.

FILLING FOR ABOVE

- 2-3 cup sugar,
- 1 cup chopped raisins,
- 1 tablespoon flour,
- 1 large cup boiling water,
- Pinch salt.

Cook. Roll dough rather thin, put spoonful of filling on cookie, then cover with another and press down.

—Ida Boyer.

—::—

OATMEAL COOKIES

- 2 cups sugar,
- 2 eggs,
- 1 cup butter and lard,
- 1 teaspoon vanilla,
- 2 teaspoons baking powder,
- 1 tablespoon cocoa,
- 1 teaspoon cinnamon,
- 4 cups oatmeal,
- 2 cups flour,
- $\frac{3}{4}$ cup milk,
- Salt.

—Henrietta Rowe.

—::—

GINGER COOKIES

- 4 eggs,
- 2 cups sugar,
- 2 cups baking syrup,
- 2 cups lard,
- 1 cup boiling water,
- 2 heaping tablespoons soda, dissolved in hot water,
- 2 teaspoons ginger,
- 1 teaspoon cloves.

Stir all together with a spoon with as much flour as it will take. Let stand over night, then bake. (You may omit the ginger and put nutmeg in instead.)

—Sadie Elson.

SUGAR COOKIES

- 1 large cup sugar,
 - 2 eggs,
 - 1 cup lard and butter,
 - $\frac{1}{2}$ cup sour milk,
 - 1 teaspoon soda,
 - 2 teaspoons baking powder.
- Flour to make a soft dough.

—Jennie L. Kuckuck.

—::—

CHRISTMAS COOKIES

- 1 pound flour,
- 1 pound sugar,
- (Both sifted),
- 4 large eggs,
- Butter size of walnut,
- 1 tablespoon soda.

All ingredients excepting flour are to be beaten in same direction for 15 minutes. Add flour and mix on baking board until firm. Roll 1-3 inch thick and impress with either figured rolling pin or board. When cut out place on board which has been strewn with anise seed. Let stand over night to dry. Next morning bake in moderate oven until cream color and light.

—Alma Tritch.

—::—

WALNUT COOKIES

- 2 $\frac{1}{2}$ cups granulated sugar,
- 1 cup shortening,
- 1-3 to $\frac{1}{2}$ cup sour milk,
- 1 cup raisins,
- 2 eggs,
- $\frac{1}{2}$ cup walnut meats,
- 1 round teaspoon soda,
- 1 round teaspoon cinnamon,
- 3 cups rolled oats.

Mix all together, let stand over night, add two cups flour. Bake golden brown.

—Mrs. J. E. Hartman.

—::—

CINNAMON CRISPS

Cream, 2-3 cup sugar with $\frac{1}{2}$ cupful shortening. Add $\frac{1}{4}$ cup milk, 1 $\frac{1}{2}$ cups flour, 1 teaspoon powdered cinnamon and 1 teaspoon baking powder. Knead and roll very thin. Bake same as cookies.

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CREAM COOKIES

1½ cup sugar,
1 cup sour cream,
1 cup shortening (lard or butter),
3 eggs,
1 level teaspoon soda dissolved in hot water,
1 teaspoon baking powder,
1 teaspoon nutmeg,
Flavor.
Flour to knead lightly.
—Mrs. Alvie Egbert.

—::—

SANDWICH COOKIES

1 cup brown sugar,
1 cup white sugar,
¾ cup shortening,
2 eggs,
6 tablespoons water,
1 teaspoon soda,
1 teaspoon baking powder,
Flavor with vanilla,
Flour enough to thicken.

Filling:

1 pound ground raisins,
2-3 cup sugar,
1 tablespoon flour,
1 cup hot water.

Boil all together and let cool.
Roll the dough very thin, then put filling between and bake. These are fine for lunches.

—Mrs. R. E. Fair.

ORANGE DROP COOKIES

Grate peel of 1 orange (just the yellow part,
1 tablespoon of orange juice,
1 cup granulated sugar,
½ cup shortening,
¾ cup sour milk (part cream is best),
½ teaspoon soda,
3 teaspoons baking powder,
2½ cups flour,
1 egg.

Cream together the sugar and shortening, add egg, then orange juice and peel. Add sour milk and soda and lastly flour and baking powder. Drop in spoonfuls and bake.

—Miss Arminta Steward.

12

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DOUGHNUTS

RAISED DOUGHNUTS

- 1 scant cup sugar,
- $\frac{1}{2}$ cup lard,
- 1 egg well beaten
- $1\frac{1}{2}$ pints yeast after it has become light,
- A little vanilla.

Mix this together with enough flour to form a soft loaf, set away to rise. When light, roll out and cut in shapes desired. After being cut let rise until light and fry in deep fat.

When they are baked they are fine rolled in granulated sugar that has a little cinnamon mixed through it.

—Mrs. J. E. Wines.

—::—

DOUGHNUTS

- 1 quart flour,
 - 3 teaspoons baking powder,
 - Pinch of salt,
 - 1 cup sugar,
- Stir lightly, then add:
- 1 egg,
 - 1 cup milk,
 - 2 teaspoons melted lard,
 - Flavor, mold and fry.

—Mrs. Ward Rinehold.

—::—

DOUGHNUTS

- 1 pint mashed potatoes,
- 1 cup sugar,
- 1 tablespoon butter,
- 2 eggs,
- 1 cup sweet milk,
- Pinch salt,
- 2 heaping teaspoons baking powder,
- Flour enough to make rather soft dough.

—Mrs. F. Shenk.

—::—

FRIED CAKES

- 2 eggs, beaten,
- 1 cup sugar,
- 4 teaspoonsful melted lard,
- 1 cup sour milk,
- 1 teaspoonful soda,
- Little salt and flour.

Mix as soft a dough as you can handle. When fried roll in powdered sugar.

—Estella Welch.

—::—

DOUGHNUTS

- 1 cup mashed potatoes,
- 1 1-3 cup granulated sugar,
- 1 egg,
- $\frac{1}{2}$ cup sweet milk,
- 4 teaspoons baking powder,
- 2 tablespoons melted lard,
- Flavoring,
- Flour to make a stiff dough, stiff enough to roll.

FRIED CAKES

- 2 eggs, 1 cup buttermilk,
 - 1 cup sugar,
 - 1 teaspoon soda,
 - 3 tablespoons melted lard,
 - A little salt,
- Mix soft.

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POTATO DOUGHNUTS

2 cups mashed potatoes,
 2 cups sugar,
 1 cup sweet milk,
 3 teaspoons melted butter,
 3 eggs,
 6 cups flour,
 4 large teaspoons baking powder,
 1 teaspoon salt,
 Nutmeg.

—Alma Tritch.

—::—

DOUGHNUTS

$\frac{1}{2}$ cup sour cream,
 Fill cup with buttermilk or
 sour milk,
 1 cup sugar,
 3 eggs,
 1 heaping teaspoon soda, stir-
 ring it in the sour cream and
 buttermilk.

Mix in enough flour just so you
 can handle the dough.

—Mrs. Rhea Kelley.

—::—

CHRISTMAS DOUGHNUTS

At Christmas time one likes
 something a little extra in baked
 goods. Christmas Doughnuts can
 be made a little different in the
 following way: Sift 4 cupfuls of
 pastry flour, a pinch of salt, and
 2 teaspoons baking powder to-
 gether twice. Set aside until
 needed. Cream 1 tablespoon but-
 ter, add to this 2 well-beaten eggs,
 1 teaspoon nutmeg or cinnamon,
 as best liked, beat this at least five
 minutes. Now mix in the flour,
 adding at the same time 1 cup of
 milk in which 1 cup of sugar has
 been dissolved. A little vanilla or
 lemon adds to the flavor, but it is
 not necessary. Roll out and cut
 with a round cooky cutter. Place
 a marshmallow in center of each,
 and make a round ball, fry in hot
 fat. Drain on paper, and roll in
 powdered sugar, or sprinkle with
 colored sugar before quite cool.
 If the sugar is dissolved in the
 milk it prevents the fried cakes
 from absorbing lard while frying.

—Mrs. Waldo Sattison.

DOUGHNUT PUFFS

Doughnuts made over this recipe
 have taken 1st premium twice at
 Auburn fair.

1 cup sugar,
 1 pt. buttermilk (if not rich
 add a little sour cream),
 1 scant teaspoon baking pow-
 der, 1 teaspoon soda (in the
 some flour),
 Stir into liquid.

Then break 2 eggs with a good
 pinch of salt, a little nutmeg, a
 little ginger will keep them from
 soaking grease. Add enough flour
 to pat out with hands. Do NOT
 use rolling pin. Cut any shape.
 This is given as they should be
 put together.

—::—

PUFF BALL DOUGHNUTS

3 eggs,
 1 cup sugar,
 1 pint milk,
 $\frac{1}{2}$ teaspoon salt,
 $\frac{1}{2}$ teaspoon nutmeg,
 2 teaspoons baking powder,
 1 qt. flour,
 Frying fat.

Beat the eggs and sugar until
 quite light and add the milk, salt
 and nutmeg. Sift the baking pow-
 der with two cups of the flour
 and add, beating well. Sift and
 add more flour until a thick,
 heavy batter is the result. Drop
 by spoonfuls into hot fat and cook
 about three minutes, turning
 twice that all sides may be evenly
 browned. Drain very thoroughly
 on unglazed paper.

—Verna Hamman.

—::—

DOUGHNUTS

2 cups sweet milk,
 1 cup sugar,
 1 egg,
 4 tablespoons shortening,
 1 teaspoon salt,
 4 teaspoons baking powder,
 Season with nutmeg,
 Mix to a stiff dough.

—Mrs. J. G. Hook.

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DOUGHNUTS

- 1 cup granulated sugar,
- 1 pint buttermilk,
- 2 eggs,
- $\frac{1}{2}$ teaspoon salt,
- 1 teaspoon soda,
- Scant $\frac{1}{2}$ cup lard.

Enough flour to make a soft dough and fry in hot lard.

—Mrs. Albert Thrush.

—::—

DOUGHNUTS

- 2 cups sugar,
- 2 eggs,
- 4 tablespoons melted lard,
- 2 cups sour milk,
- 2 small teaspoons soda,
- 1 teaspoon baking powder,
- A little salt and nutmeg.

Flour enough to make a dough that you can handle well.

—Cora Waltz.

DOUGHNUTS

- 1 cup granulated sugar,
- 2 rounded tablespoons lard,
- 2 eggs,
- 1 tin cup sweet milk,
- 7 cups sifted flour,
- 4 heaping teaspoons baking powder,
- 1 tablespoon vanilla.

Beat sugar, lard and 1 egg together, then add the other egg and beat again, then add milk, add flour with baking powder sifted in, add flavoring, use as little flour as possible, in rolling them out. Fry in hot fat.

—Mrs. Ethel Hartman.

12

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PUDDINGS

TAPIOCA PUDDING

Soak $\frac{1}{2}$ cup tapioca over night in cold water. In the morning add one cup hot water, salt and one tablespoon cocoa or enough to make it taste good. Put in oven to bake about one hour. Add $\frac{1}{2}$ cup of walnut meats or any nuts while warm. When cold cover with whipped cream.

Mrs. S. M. High.

—:—

STEAMED PUDDING

$\frac{1}{2}$ cup brown sugar filled with granulated sugar,
1 cup hot water,
1 pint flour,
2 eggs, beaten well,
1 teaspoon soda,
Butter size of an egg.
Steam one hour.

—Mrs. Emma Bearss.

—:—

FIG TAPIOCA

1 cup minute tapioca,
 $1\frac{1}{2}$ quart boiling water,
3 cups brown sugar,
 $1\frac{1}{2}$ cups chopped figs,
Pinch of salt.

Boil until thick, then cool and add 2 teaspoons vanilla. 1 cup nut meats. Serve with or without whipped cream.

—Mrs. Ezra Brand.

—:—

BUTTER SCOTCH TAPIOCA

1 cup pearl tapioca,
 $1\frac{1}{2}$ cup light brown sugar,
1 quart cold water,
Butter size of walnut.

Soak tapioca over night in cold water, put in sugar and butter and bake in a slow oven, stirring a few times. When cool cover with whipped cream. This is very good.

—Mrs. F. A. Hixon.

CHERRY PUDDING

1 egg,
 $\frac{1}{2}$ cup sugar,
Lump of butter,
Cream together,
1 cup cherries with juice,
 $\frac{1}{2}$ teaspoon soda in cherries,
Flour to make batter like cake.

Serve with whipped cream.

—Mrs. Maude Beams.

—:—

MARSHMALLOW PUDDING

Whites of 4 eggs
1 tablespoon of Gelatine,
1 cup granulated sugar,
1 teaspoon vanilla,
Coloring,
Fruit,
Nuts.

Beat the whites to a stiff froth. Soften the Gelatine in a very little cold water, and add hot water to fill the cup. Add this to the beaten whites stirring constantly and then the sugar a little at a time. Flavor. Divide into two parts coloring one pink. Sprinkle nuts and fruit in bottom of a dish, then add white part. Sprinkle nuts and fruit on white part, then add the pink. Top with nuts and fruit, serve with whipped cream or plain. Excellent.

—Mrs. Dora Wilder.

—:—

PEACH CAKE

1 cup sugar,
2 tablespoons butter, creamed,
1 egg,
2 cups flour,
2 teaspoons baking powder,
1 cup milk,
Vanilla.

Slice peaches thin in the bottom of a medium sized baking dish and sweeten, then pour over the cake batter and bake in medium hot oven one-half hour.

—Lucinda Daniel.

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DATE PUDDING

1 cup sugar,
1 cup chopped nuts,
1 cup chopped dates (cut
with scissors),
2 eggs,
1 heaping tablespoon flour,
2 teaspoons baking powder.
Bake slowly 30 minutes in an
iron skillet. Serve with whipped
cream slightly sweetened.
—Mrs. Jenetta Provines.

—::—

COTTAGE PUDDING

2 tablespoons butter,
 $\frac{1}{2}$ cup sugar,
1 egg,
 $\frac{3}{4}$ cup milk,
 $1\frac{1}{2}$ cups flour,
 $\frac{1}{4}$ teaspoon salt,
 $\frac{1}{2}$ teaspoon extract,
2 teaspoons baking powder.
Serve with some kind of a
pudding sauce.
—Mrs. Arthur Housel.

—::—

PEACH PUDDING

$\frac{1}{2}$ cup sugar,
1 tablespoon butter
 $\frac{1}{2}$ cup milk,
Pinch of salt,
 $1\frac{1}{2}$ cups sifted flour,
2 tablespoons baking powder.
Cook peaches place in bottom
of pan, pour batter over peaches.
Bake 20 minutes.
—Mrs. Bart Lehman.

—::—

ORANGE PUDDING

Peel and slice 4 large oranges,
lay them in your pudding dish and
sprinkle over them 1 cup of
sugar, 2 tablespoons corn starch
and pour into a quart of boiling
milk, let this boil and thicken,
then let it cool a little before
pouring it over the oranges. Beat
the whites of the eggs and pour
over the top. Set in the oven to
brown slightly.
—Mrs. E. J. Mertz.

SUET PUDDING

$\frac{1}{2}$ cup suet cut fine,
 $\frac{1}{2}$ cup sugar,
1 egg,
 $\frac{1}{2}$ cup sweet milk,
1 cup flour,
 $1\frac{1}{2}$ teaspoon baking powder,
1 even teaspoon cinnamon,
Pinch salt.
Bake one-half hour, serve with
fruit sauce. Serve hot with any
sweet sauce.
—Mrs. E. J. Mertz.

—::—

CHERRY PUDDING

2 tablespoons butter,
1 small cup sugar,
1 small cup milk,
2 cups flour sifted with
1 teaspoon baking powder,
Beaten whites of 2 eggs,
1 cup cherries from which
juice has been drained.
Bake in cup pans.

Filling For Pudding

Take drained juice
1 cup sugar,
2 tablespoons flour,
Yolks of 2 eggs.
Cook until thick and pour over
pudding.
—Mrs. Chester Davis.

—::—

GRAPE NUT PUDDING

1 cup grape nuts,
1 cup raisins,
 $3\frac{1}{2}$ cups hot milk,
Let stand until cool,
Then add $\frac{3}{4}$ cup sugar,
Yolks of 3 eggs,
Beat whites of eggs and fold in
last and bake $\frac{1}{2}$ hour in medium
hot oven.

Serve with Sauce

1 cup sugar,
1 cup hot water,
1 tablespoon flour,
Butter size of egg,
Boil until thick.
Add extract.
—Hattie Mark.

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SAILOR DUFF PUDDING

- 2 tablespoons shortening,
- 1 egg,
- $\frac{1}{4}$ teaspoon salt,
- $1\frac{1}{2}$ cups flour,
- $\frac{1}{2}$ cup boiling water in which
- 1 teaspoon soda is dissolved,
- 2 tablespoons sugar,
- 1 cup Duff molasses.

Combine dry ingredients, then mix all together and steam about one and one-half hours. Serve hot with a sauce.

—Lucinda Daniel.

—::—

SUET PUDDING

- 1 cup ground suet,
- 1 cup seedless raisins,
- 1 cup sweet milk,
- 1 cup Karo,
- 4 cups flour,
- $\frac{1}{2}$ cup sugar,
- 1 teaspoon soda,
- 1 teaspoon cinnamon.

Steam two and one-half hours. Serve with or without lemon sauce.

—Stella Goldsmith.

—::—

MARSHMALLOW PUDDING

Rounding tablespoon of Gelatine dissolved in $\frac{1}{2}$ cup cold water. Stir over the fire until fairly dissolved. Add $\frac{1}{2}$ cup cold water and set back to get cold. Whites of 4 eggs beaten stiff with a pinch of salt. Add slowly to Gelatine stirring all the while. 1 cup granulated sugar added a little at a time beating all the while. $1\frac{1}{2}$ teaspoons vanilla, 1 cup nuts.

BLACK STEAM PUDDING

- $\frac{1}{2}$ cup sweet milk,
- $\frac{1}{2}$ cup molasses,
- $\frac{1}{2}$ cup sugar,
- $1\frac{1}{2}$ cup flour,
- 1 teaspoon soda,
- 1 teaspoon ground cloves,
- 1 teaspoon cinnamon,
- 3 eggs.

Steam 1 hour.

—::—

CARAMEL TAPIOCA

1 cup tapioca soaked over night in 5 cups cold water. In morning add 3 cups brown sugar and $\frac{1}{4}$ cup butter, cook in double boiler for 1 hour, then bake 1 hour. When cold add 1 teaspoon vanilla and 1 teaspoon lemon juice and 1 cup cream whipped.

—Mrs. Vern Sparks.

—::—

CHERRY PUDDING

- $\frac{1}{2}$ cup sugar,
- 2 teaspoons butter,
- 1 egg,
- 1 pint cherries drained or 2 cups,
- 1-3 cup sweet milk,
- 1 level teaspoon soda,
- 1 teaspoon baking powder,
- Flour to make batter like cake.

Bake.

Dressing

- 1 cup sugar,
- $\frac{1}{2}$ cup cherry juice,
- 2 tablespoons cornstarch,
- 1 big tablespoon butter.

Stir together, add boiling water to thicken.

Jason Olds

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CORN BREAD

CORN BREAD

- 1 egg,
- 2 tablespoons fat,
- 1 tablespoon sugar,
- 1 cup sweet milk,
- 1 teaspoon salt,
- 2 teaspoons baking powder.

Mix to a thin batter with equal parts flour and cornmeal. Bake in pie pan.

—Stella Goldsmith.

—:—

JOHNNIE CAKE

- 1 cup corn meal,
- 2 cups white flour,
- $\frac{1}{2}$ cup sugar,
- 1 egg,
- 3 tablespoons shortening,
- 1 teaspoon soda,
- $\frac{1}{2}$ teaspoon salt,

Buttermilk or sour milk enough to stir as thick as cake. Beat well.

—Mrs. Walter Thrush.

—:—

FINE CORN BREAD

- $\frac{1}{2}$ cup granulated sugar (scant),
- $\frac{1}{2}$ cup lard,
- 1 cup sweet milk,
- 1 cup corn meal,
- 1 cup flour,
- $\frac{1}{2}$ teaspoon baking powder,
- 1 teaspoon soda (in flour),
- 1 egg,
- Pinch of salt.

—Mrs. Blanche McIntosh.

—:—

CORN BREAD

- 1 cup flour,
- $\frac{3}{4}$ cup corn meal,
- 1 cup thin cream,
- 2 eggs,
- 4 tablespoons sugar,
- 3 teaspoons baking powder,
- $\frac{1}{4}$ teaspoon salt.

—Mrs. Otto Lehman.

CORN BREAD

- 2 cups corn meal,
- 1 cup flour,
- 2 eggs,
- $\frac{1}{2}$ cup butter or lard,
- $\frac{1}{2}$ teaspoon salt.
- 1 teaspoon soda in
- 1 cup sour milk or buttermilk
- $\frac{1}{2}$ cup sugar.

Bake in hot oven.

—Mrs. Hazel Cool.

—:—

CORN BREAD

- 2 cups each of flour and cornmeal,
- 4 teaspoons baking powder,
- $\frac{1}{2}$ teaspoon salt,
- Sift together and moisten with:
- 2 eggs,
- 2 cups sweet milk,
- 4 tablespoons melted lard.

—Mrs. Roscoe Walter.

—:—

IDEAL CORN BREAD

- 1 egg,
- $\frac{3}{4}$ cup sweet milk,
- 2 tablespoons shortening,
- 1 tablespoon sugar (if you like),
- $\frac{1}{2}$ cup flour,
- 1 cup cornmeal,
- 2 teaspoons baking powder,
- 1 teaspoon salt.

—Mrs. John C. Noel.

—:—

JOHNNIE CAKE

- 1 egg.
- 1 cup sour milk,
- 1 teaspoon soda,
- $\frac{1}{2}$ cup sugar,
- 1 cup cornmeal,
- 1 cup flour,
- 3 tablespoons lard or butter.
- Pinch of salt.

—Mrs. Maude Daniels.



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CORN BREAD

- 1 cup cornmeal,
- 1 cup flour,
- 4 teaspoons baking powder,
- $\frac{1}{4}$ cup sugar,
- $\frac{1}{2}$ teaspoon salt,
- 1 egg,
- 1 tablespoon butter,
- 1 cup sweet milk.

—Cora Waltz.

—:—

CORN BREAD

- 1 egg,
- 1 cup buttermilk,
- $\frac{1}{2}$ teaspoon soda,
- 1 level teaspoon salt,
- 1 level teaspoon baking powder,
- 1 level teaspoon sugar,
- 1 tablespoonful melted shortening.

Add meal enough to make a stiff batter. Pour in hot greased pan and bake in quick oven. Good for small family.

CORN MEAL GRIDDLE CAKES

- 1 1-3 cups cornmeal,
- $1\frac{1}{2}$ cups boiling water,
- 1 tablespoon shortening,
- $\frac{3}{4}$ cup sweet milk,
- 1 tablespoon molasses,
- 2-3 cup flour,
- 4 teaspoons baking powder.

Scald cornmeal with boiling water, add shortening, milk and molasses. Add flour, salt and baking powder which have been sifted together. Mix well. Bake on hot, well greased griddle.

—Mrs. Rose Berry.

8

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BREAD

WHOLE WHEAT BREAD

Boil one medium sized potato. Mix two table spoonfuls of salt, 4 tablespoonfuls of sugar, 6 table-spoonfuls of flour, with enough cold water to moisten well, then add potato water and mashed potato and boiling water enough to make 1 quart in all. Let stand until ready to set, then add luke warm water to make 3 quarts. Add 1 pint liquid yeast, let rise until morning, make sponge with white flour, then add whole wheat flour one-third or more. Bake like other bread.

—Mrs. Walter B. Mertz.

—:—

BRAN BREAD

1 cake compressed yeast soaked in $\frac{1}{2}$ cup warm water 20 minutes. Then mix together 2 cups Kellogg's bran, 4 cups flour, $1\frac{1}{2}$ teaspoons salt, 1 tablespoon molasses, $1\frac{1}{2}$ tablespoon sugar, $1\frac{1}{6}$ tablespoon shortening and 1 cup warm water. Put yeast in and mix, not very stiff at first. Let raise and work down with more flour. Let raise and work in loaves. This recipe makes two loaves.

—Mrs. Harry Grate.

—:—

RAISIN BREAD

4 cups flour,
1 small teaspoon soda,
1 teaspoon salt,
 $\frac{1}{2}$ teaspoon nutmeg,
 $\frac{1}{2}$ teaspoon cloves,
1 teaspoon cinnamon,
 $1\frac{1}{2}$ cup sugar,
 $\frac{1}{6}$ cup lard or butter.

Crumb all of this as for pie dough. 1 pound of raisins boiled 15 minutes in 2 cups of cold water. Remove from fire and add 1 cup cold water. Stir all together and bake as loaf cake until it does not stick to a toothpick.

—Mrs. A. H. Boren.

BREAD

Put 1 cake of Yeast Foam to soak at noon. In the evening boil 3 small potatoes and pour pint of potato water over:

1 tablespoon flour,
1 tablespoon sugar,
1 tablespoon salt.

Mash potatoes with 2 pints of cold water, then pour over the above contents, then pour in the yeast. Let stand over night. In morning put 1 teaspoonful of salt in a quart can, pour over this 1 tablespoon of foam from the yeast, 2 tablespoons of liquid, and 1 tablespoon of remaining yeast, stir up and fill the can with water. This is your yeast for next baking. Then mix more flour in sponge, let rise about 2 hours and knead to loaves.

—Estella Welch.

—:—

MILK BREAD

2 tincups milk,
2 tablespoons sugar,
1 tablespoon salt,
1 tablespoon lard or butter.

Scald these and then cool until luke warm. Then add 1 cake compressed yeast, dissolved in 2-3 tin cup of warm water and sponge, let this rise then mix stiff and let rise until twice its size anyway. Then mix down and rise again and put into loaves and let rise again, then bake.

Mrs. Harry Grate.

—:—

NUT BREAD

1 egg,
1 level cup sugar,
1 teaspoon salt,
1 cup milk,
1 cup chopped nuts,
3 level cups flour,
3 teaspoons baking powder.

Let stand 15 minutes before baking. —Mrs. Otto Lehman.

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Butler,

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BUNS

BUNS

When bread is ready to be mixed in loaves, take a chunk of bread dough and let raise. When light add 1 cup luke warm water, $\frac{1}{2}$ cup sugar, 1 tablespoon lard. Mix stiff but not quite as stiff as bread, let raise, when light mix in buns. Let them set in a cool place until morning and bake before breakfast. Makes 24 buns.

—Mrs. Harry Grate.

—::—

MARY'S BUNS

1 pint starter,
1 pint sweet milk,
1 cup sugar,
 $\frac{3}{4}$ cup lard,
Pinch of salt.

Mix stiff in evening. Let rise over night. Make into buns, let rise and bake. This makes about 3 dozen buns.

—Mary McGiffin.

—::—

LUNCH ROLLS

2 cups milk,
 $\frac{1}{2}$ cup starter or $\frac{1}{2}$ cake yeast,

Thicken with flour to the consistency of pancake batter,

Set where it will be a little warm until morning. Then add:

1 egg,
1 level teaspoon salt,
 $\frac{1}{2}$ cup sugar,
 $\frac{1}{2}$ teaspoon soda,

Enough flour to make it like bread dough. Roll to about a quarter inch in thickness, cut and set in greased pan, brush over with melted lard and let raise until light. Fry in deep fat like doughnuts. Frost or roll in sugar.

—Mrs. Emma Seery.

BUNS

1 pint yeast,
1 cup water,
 $\frac{1}{2}$ cup sugar,
 $\frac{1}{2}$ cup lard,
Salt.

Mix stiff in the morning and place in milk crock. Let rise until crock is full. Make into buns and place in pans four inches apart. Press flat. Let rise until very light, spread with cream, sugar and cinnamon and bake.

—Stella Goldsmith.

—::—

BREAD DOUGH BUNS FOR BREAKFAST

When moulding bread in pans save a large cup of dough and let rise until 4:00 p. m. Then add 1 cup luke warm water, $\frac{1}{2}$ cup sugar, lard the size of an egg, pinch of salt and enough flour to make a moderately stiff dough. Knead well and let stand until 8:00 p. m. Then mold into 20 buns. Put in pans two inches apart, flatten them a little and let rise over night. Bake 20 minutes in hot oven as for bread.

—Mrs. J. E. Wines.

—::—

BUNS

1 pint milk,
2 tablespoons shortening,
2 tablespoons sugar,
1 pint yeast,
1 teaspoon salt,
6 cups flour.

Scald milk, add shortening, sugar and salt, cool until luke warm then add yeast. Mix to a stiff dough and set aside to rise. When risen to double its bulk, knead down. Let rise again, then roll out and cut into rounds with biscuit cutter.

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BUNS

2 tins bread beer,
1 tin sweet milk,
1 tin white sugar,
 $\frac{1}{2}$ tin lard.

Let rise, then mix as soft as you can without sticking to the hands. Let rise again, then make into little cakes. Let rise until light, then bake.

—Mrs. Mina Bachtel.

BUNS

1 pint yeast,
1 pint milk,
 $\frac{1}{2}$ cup sugar,
 $\frac{1}{2}$ cup butter or lard,
1 teaspoon salt.

Mix stiff in evening and let rise over night. Put in pans and let rise until light.

—Mrs. W. B. Mertz.

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MUFFINS

BRAN MUFFINS

$\frac{1}{4}$ cup sugar,
 Shortening size of an egg,
 Cream shortening and sugar
 together and add to this
 1 egg,
 1 cup sweet milk,
 1 cup bran,
 $1\frac{1}{4}$ cups flour,
 2 teaspoons baking powder,
 Pinch of salt.

Mix well. This will make one dozen muffins.

—Mrs. S. Hamman.

—::—

CORN MUFFINS

$\frac{1}{4}$ cup white sugar,
 2-3 cup lard,
 1 egg,
 1 teaspoon soda,
 1 teaspoon salt,
 2 cups flour,
 2 cups corn meal,
 2 cups sour milk or butter-
 milk.

Melt the lard before putting in the batter and sift the soda with the flour. This makes about 18 muffins.

—Mrs. J. G. Hook.

BRAN MUFFINS

1 cup bran,
 1 cup flour,
 1 teaspoon salt,
 2 tablespoons sugar,
 2 teaspoons baking powder,
 2-3 teaspoons soda,
 2 tablespoons molasses,
 2 tablespoons shortening,
 1 cup sour milk (scant),
 $\frac{1}{2}$ package dates or 1 cup
 raisins.

—Mrs. J. W. Mertz.

—::—

GRAHAM GEMS

1 pint sour milk,
 1 egg,
 1 tablespoon melted butter,
 1 teaspoon soda and salt.
 Mix in a batter stiff enough
 to drop from a spoon.

—Mrs. J. G. Hook.

—::—

EASY BUCKWHEAT CAKES

$\frac{1}{2}$ cup flour,
 $\frac{1}{2}$ cup buckwheat,
 $\frac{1}{4}$ teaspoon salt,
 $\frac{1}{2}$ teaspoon baking powder.
 Sift all together and mix with
 $\frac{1}{2}$ tablespoon melted lard in $\frac{1}{2}$
 $\frac{1}{6}$ tablespoon melted lard in $\frac{1}{2}$
 cup hot water and beat well.

—Lucinda Daniel.

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MINCE MEAT

MINCE MEAT

Grind cooked beef,
Twice as many chopped
apples as meat,
Some suet,
Raisins.

Put meat, apples, suet and
raisins in jar. Mix well together,
place kettle over fire, add broth
from beef, sour vinegar, apple
jelly, spices, some baking mo-
lasses, sugar to suit taste, and
some water to make enough
liquid. Let get boiling hot and
pour over contents in jar.

—Mrs. Geo. Harmes.

—::—

MINCE MEAT

3 pounds meat,
2 gallon apples after they are
peeled,
1½ pounds suet,
2 pounds seeded raisins,
2 pounds currants,
½ citron,
1 ounce cinnamon,
½ ounce cloves,
½ ounce ginger,
2 nutmegs, grated,
1 teaspoon salt,
1 teaspoon pepper,
1 pound sugar,
1 quart grape juice,
1 quart vinegar,
1 quart molasses.

Juice and grated rind of 1
lemon,

Good sized lump of butter.

—Myrtle Henricks.

MINCE MEAT

3½ pounds minced beef,
8 pounds chopped apples,
1 cup suet,
1½ cup butter,
1 pint molasses,
5 tablespoons cinnamon,
3 tablespoons salt,
2 pounds raisins,
2 pounds brown sugar,
2 pounds granulated sugar,
4 large tablespoons sour jelly.

When cooked about 40 minutes
this will make 6 quarts. This
can't be beat.

—Mrs. A. H. Boren.

—::—

MOCK MINCE MEAT

1 peck green tomatoes, chop-
ped fine,

Drain off the juice, measure
and add as much hot water
as juice to tomatoes,

2 tablespoons salt,
Let come to boil, then drain
and repeat the third time.

Do not drain but cook until
tender, then add

½ peck chopped apples,

1 cup vinegar,

1 cup suet chopped fine,

2 tablespoons cinnamon,

1 teaspoon cloves,

1 nutmeg,

5 pounds brown sugar,

1 pound seeded raisins.

Cook all together and can.

—Sadie Hamman.

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3 eggs, boiled hard,

3 or 4 pickles.

Grind all together through food chopper and mix with mayonnaise dressing.

—Mina Batchel.

—::—

HOT SLAW

Take a small head of cabbage, add 1 teaspoon salt, two table-spoons of sugar, 1 tablespoon of butter or good lard, pour over $\frac{1}{2}$ cup of water and boil until tender and water is gone, add about $\frac{1}{2}$ cup vinegar and boil. Lastly add $\frac{1}{2}$ cup of sour cream and stir. Remove from fire.

—Mrs. Ethel Bowser.

—::—

MACARONI AND CHEESE

Cook 1 box of macaroni in salted boiling water until tender. Drain in colander and rinse with cold water to prevent sticking together. Make a sauce of four level tablespoons flour, four level tablespoons butter, one cup minced cheese, two cups milk, salt and pepper. Combine macaroni and sauce and serve hot or bake thirty minutes and serve.

—Stella Goldsmith.

CABBAGE ROLLS

Take large crisp leaves from the cabbage head. Dip in cold water and spread on platter in cool place. Take 2-3 ground beef, 1-3 rice, almonds to season fried in butter. Mix all together, season well with salt, pepper and butter. Place mixture along the rib of the cabbage and roll the leaves up like a cigar. Have in a stew kettle a piece of boiled meat, such as for boiled cabbage, into which is cut a large onion. Place the cabbage rolls in this in layers. Over the top of the rolls pour a pint of canned tomatoes. Cover and let boil until the broth is cooked down. This takes at least 2 hours. This recipe can be made easily in large or small quantities as desired.

—Mrs. Vern Sparks.

—::—

GARNISHED TOMATOES

Cut in halves and scoop out seeds and replace with 2 or 3 little balls of cottage cheese, place on a lettuce leaf and serve with mayonnaise dressing.

—Mrs. E. S. Kelham.

—::—

SCALLOPED ONIONS

Peel and slice a dozen onions and boil until tender. Drain and put in a buttered baking dish in layers, alternating with crumbs and seasoning with salt, pepper, and bits of butter. Pour over a cup of cream and bake until brown.



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SHORT CAKE

STRAWBERRY SHORT CAKE

2 cups flour,
4 teaspoons baking powder,
 $\frac{1}{2}$ teaspoon salt,
2 teaspoons sugar,
 $\frac{3}{4}$ cup milk,
 $\frac{1}{4}$ cup butter.

Mix dry ingredients and sift twice, work in butter and add milk gradually. Roll out and place in buttered pie tins and bake in moderate oven. Fill each crust with berries sweetened to suit taste. Serve with cream or whipped cream.

—Margaret Getts.

—::—

SHORT CAKE

2 tablespoons sugar,
1 tablespoon butter,
1 egg,
 $\frac{1}{2}$ cup milk,
2 cups flour,
2 teaspoons baking powder.

—Mrs. W. B. Mertz.

SHORT CAKE

2 cups flour,
3 teaspoons baking powder,
2 tablespoons sugar,
 $\frac{1}{4}$ cup butter,
1 egg,
 $\frac{3}{4}$ cup milk,
 $\frac{1}{2}$ teaspoon salt.

—Mrs. J. W. Mertz.

—::—

SHORT CAKE

1 pint flour,
2 teaspoons baking powder,
Pinch of salt,
Sift all together,
3 tablespoons butter rubbed
in flour,
1 cup of milk.
Bake in two pie pans.



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CAKES

CAKE

Sift $1\frac{1}{4}$ cups flour,
1 cup sugar,
 $\frac{1}{2}$ teaspoon baking powder.
Into a cup filled $\frac{1}{4}$ full batter
melted break two eggs, then all
cup with milk. Pour this mixture
into the first and beat five
minutes.

—Mrs. W. B. Mertz.

—:—

WHITE MOUNTAIN CAKE

2 cups granulated sugar,
 $\frac{1}{2}$ cup butter,
1 cup sweet milk,
Whites of 5 eggs,
2 teaspoons baking powder,
1 teaspoon vanilla,
3 cups flour,
Do not bake too fast.

—Mrs. Walter Thrush.

—:—

WHITE CAKE

Cream together $1\frac{1}{2}$ cups
sugar and $\frac{1}{2}$ cup lard,
Add pinch of salt and 1 cup
water,
Sift together $2\frac{1}{2}$ cups flour
and 3 teaspoons baking powder
and add to other ingredients.
Last fold in whites of 3 well
beaten eggs and any flavoring
desired.

—Verna Hamman.

—:—

COMMON CAKE

2 cups sugar,
3 cups flour,
 $\frac{1}{2}$ cup butter,
1 cup water,
3 level teaspoons baking
powder,
2 eggs,
Pinch salt,
1 teaspoon vanilla.

—Mrs Maude Daniels.

JELLY ROLL

4 eggs beaten,
4 tablespoons water,
1 cup flour,
1 teaspoon baking powder,
Juice of $\frac{1}{2}$ lemon.

—:—

EGGLESS CAKE

1 cup sour cream,
1 cup brown sugar,
Flavoring,
Pinch of salt,
1 teaspoon soda.
Enough flour to make a rather
stiff batter. Stir five minutes
and bake in loaf.

—Mrs. Chas. Wilson.

—:—

MOCK ANGEL CAKE

1 cup granulated sugar,
 $1\frac{1}{2}$ cups flour,
3 level teaspoons baking
powder,
1 cup warm milk,
Whites of 3 eggs beaten stiff.

—:—

CAKE

$1\frac{1}{2}$ cups pastry flour,
2 level teaspoonfuls baking
powder,
1 cup granulated sugar,
 $\frac{1}{2}$ cup water,
 $\frac{1}{2}$ cup butter,
Whites of four eggs,
 $\frac{1}{4}$ teaspoonful almond extract
 $\frac{1}{2}$ teaspoonful vanilla.
Sift flour once, then measure.
Add baking powder and sift three
times. Cream butter and sugar,
add well beaten whites of eggs,
then flavor. Then flour and
water alternately and beat hard.
Bake in 2 inch pan in moderate
oven about 40 minutes.

—Mrs. Mary Williams.

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LOAF WHITE CAKE

- 1 ½ cups sugar,
 ½ cup butter,
 1 cup water,
 Whites of 3 eggs,
 1 teaspoon flavoring,
 2 teaspoons baking powder,
 3 cups flour.

—Mrs. Walter Thrush.

—::—

GOOD HICKORY NUT CAKE

- 3 cups sugar,
 4 eggs,
 1 cup butter,
 1 ½ cup hickory nuts,
 1 cup luke warm water,
 3 teaspoons baking powder,
 3 cups flour.

—Mrs. Harry Grate.

—::—

ASHLAND CAKE

- ½ cup butter,
 1 cup sugar,
 ½ cup milk,
 1 cup flour,
 ½ cup cornstarch,
 1 teaspoon baking powder,
 4 stiffly beaten egg whites,
 10 drops lemon extract.

—::—

COCOANUT CAKE (Loaf)

- ½ cup butter,
 1 cup sugar,
 2 cups flour,
 1 cup milk,
 5 eggs,
 ½ teaspoon salt,
 2 teaspoons baking powder,
 2 cups grated cocoanut.

—::—

ONE EGG CAKE

- 1 cup buttermilk,
 4 tablespoons melted butter,
 1 egg,
 1 cup sugar,
 1 teaspoon spices, cinnamon,
 nutmeg and cloves,
 1 teaspoon soda,
 1 teaspoon baking powder,
 2 cups flour.

—Mrs. H. E. Tritch.

SPANISH BUN CAKE

- 1 cup sugar,
 1 cup buttermilk,
 ½ cup lard or butter,
 1 ½ cup flour,
 1 teaspoon soda,
 2 eggs,
 ½ teaspoon cinnamon and
 alspice.

Bake in a loaf cake.

—::—

STANDARD CAKE

- 2 cups sugar,
 ½ cup butter,
 1 cup milk and water equal
 parts,
 4 eggs,
 3 cups flour,
 4 teaspoons baking powder,
 1 teaspoon vanilla.

—::—

GINGER BREAD

- ¼ cup butter,
 ½ cup sugar
 1 egg,
 Pinch salt,
 1 tablespoon ginger,
 ½ tablespoon cinnamon,
 ½ cup maple syrup,
 ½ cup sour milk,
 1 ¾ cups flour,
 ½ teaspoon soda.

—Mrs. E. S. Kelham.

—::—

GINGER BREAD

- ½ cup butter,
 ½ cup lard,
 1 cup molasses,
 1 cup light brown sugar,
 1 tablespoon ginger,
 1 tablespoon cinnamon,
 Speck of pepper,
 ½ teaspoon salt,
 Cook over stove until smooth,
 then add:
 1 cup sour milk,
 2 teaspoons soda,
 2 ½ cups flour,
 2 eggs,
 1 teaspoon lemon extract,
 1 cup raisins may be added.

—Mrs. Walter Thrush.

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HICKORY NUT CAKE

- 2 cups sugar,
- 3 eggs,
- 2-3 cup butter,
- 1 cup sweet milk,
- 1 cup kernels,
- 2 teaspoons baking powder,
- 3 cups flour.

—Jennie M. Barnes.

—:—

EGGLESS SPICE CAKE

- Cream 1 tablespoon of butter or lard with 1 cup of light brown sugar,
 1 cup buttermilk or sour milk,
 1 teaspoonful soda,
 2 teaspoonfuls cocoa,
 A pinch of salt,
 2 cups flour or enough to make a batter a little thicker than for layer cake,
 Flavor with spices.

—Esther Welch.

—:—

BREAD CAKE

When bread is ready for pans take a piece of dough large enough for a cake. To this add

- 1 cup butter (scant),
- 2 eggs,
- 1 teaspoon soda,
- 1 cup sugar,
- Raisins and spices.

Mix with the hands. Put in a greased pan. Let rise as long as the bread and bake 1 hour.

—Mrs. Golden High.

—:—

BREAD CAKE

- 1½ cups sugar,
- ½ cup butter,
- 2 cups sponge,
- 2 eggs,
- 2 cups flour,
- 1 cup raisins,
- 1 teaspoon soda dissolved in 3 tablespoons coffee,
- 1 teaspoon cinnamon,
- 1 teaspoon nutmeg,
- ½ teaspoon cloves.

Let raise 1½ hours before baking.

—Mrs. J. W. Mertz.

SOUR CREAM CAKE

- 1 cup brown sugar,
- 2 eggs,
- ½ cup baking molasses,
- 1 teaspoon soda,
- 1 cup sour cream,
- 2 cups flour.

—Mrs. Hazel Cool.

—:—

SOUR CREAM CHOCOLATE CAKE

- 1 cup sour cream,
- 1 small teaspoon soda,
- 2 eggs,
- 1 cup sugar,
- ¼ teaspoon salt,
- 2 squares chocolate,
- 1½ cups flour.

—Mrs. Floyd Coburn.

—:—

SUNSHINE CAKE

7 eggs, whites and yolks beaten separately, beat whites quite stiff, then put 1 teaspoon cream of tartar and a pinch of salt, then beat the whites until stiff enough to pile. Now beat in 1 cup granulated sugar sifted. Set aside the whites of eggs and beat yolks until lemon color. Then beat the yolks into the whites, fold in 1 cup of sifted flour (sift 3 times). Flavor with 1 teaspoon vanilla. Bake in a very slow oven for 30 minutes. When baked let stand in pan until cake is cold. Cover with frosting.

—Mrs. Della Frye.

—:—

BROWN CAKE

- 2 cups soft white sugar,
- 1 cup shortening, more lard than butter,
- 2 eggs,
- 1 cup buttermilk, extra full,
- 1 cup raisins,
- 3 cups flour,
- 1 teaspoon cinnamon,
- 1 teaspoon nutmeg,
- 1 teaspoon soda.

Cream sugar and shortening, add beaten eggs and stir in other ingredients.

—Dessa Ringler.

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DARK CAKE

2 cups brown sugar,
 $\frac{1}{2}$ cup shortening,
 2-3 cup sour milk,
 $\frac{1}{2}$ cup cocoa,
 $\frac{1}{2}$ cup boiling water,
 2 eggs,
 1 teaspoon soda,
 2 cups flour,
 Pinch salt.

—Mrs. Della Henney.

—::—

EGGLESS FRUIT CAKE

1 cup sugar,
 $\frac{1}{2}$ cup shortening,
 1 cup sour milk,
 1 teaspoon soda,
 1 teaspoon cloves,
 2 tablespoons water,
 1 tablespoon cinnamon and
 nutmeg,
 1 cup raisins cut in two.
 2 cups flour.

—Mrs. Harry Grate.

—::—

DARK CAKE

2 cups brown sugar,
 2 eggs stirred together in one
 dish,
 1 cup sour cream,
 2 tablespoonfuls cocoa,
 $\frac{1}{2}$ cup boiling water poured
 on $\frac{1}{2}$ teaspoonful of soda,
 2 tablespoonfuls baking pow-
 der,
 2 $\frac{1}{2}$ cups flour,
 Extracts.

—Mrs. B. F. Hawver.

—::—

DARK CAKE

1 $\frac{1}{2}$ cups brown sugar,
 2-3 cup shortening (scant)
 3 teaspoons cocoa dissolved in
 $\frac{1}{2}$ cup boiling water,
 2 eggs, yolk beaten first,
 Whites well beaten and added
 last.
 $\frac{1}{2}$ cup sweet milk,
 2 cups flour,
 1 teaspoon soda,
 1 teaspoon cream of tartar,
 Pinch of salt.

—Mrs. Myrtle Oberlin.

DARK CAKE

Boil together for 5 minutes,
 1 cup sugar,
 1 cup water,
 1-3 cup lard,
 2 cups raisins,
 $\frac{1}{2}$ teaspoon nutmeg,
 1-3 teaspoon cloves,
 1 teaspoon cinnamon.

When cold add:

Pinch of salt,
 1 teaspoon soda in a little
 warm water,
 2 cups flour,
 1 teaspoon baking powder,
 1 cup raisins and
 1 cup hickory nuts or
 2 cups raisins.

—Mrs. Gladys Hart.

—::—

DARK CAKE

2 cups brown sugar,
 $\frac{1}{2}$ cup butter or lard,
 4 eggs,
 $\frac{3}{4}$ cup sour milk,
 1 teaspoon soda,
 2 teaspoons cinnamon,
 1 teaspoon cloves,
 1 teaspoon allspice,
 $\frac{1}{2}$ cup raisins,
 2 teaspoons baking powder,
 Flour to make stiff.

—Ester Housel.

—::—

APPLE SAUCE CAKE

1 cup brown sugar,
 $\frac{1}{2}$ cup butter or lard,
 2 level teaspoons soda in
 1 $\frac{1}{2}$ cups apple sauce
 (watery) pear sauce will do,
 1 teaspoon cloves,
 1 teaspoon cinnamon,
 2 $\frac{1}{2}$ cups flour,
 1 cup raisins.
 If you wish you can use yolk
 of 1 egg for cake and use
 on icing made of
 2 good grated apples,
 Juice of 1 lemon,
 1 cup sugar,
 White of 1 egg,
 Beat until light.

Or you can make it without
 eggs and use powdered sugar
 frosting.

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GOOD CHEAP CAKE

- 1 cup granulated sugar,
 $\frac{1}{2}$ cup butter,
 1 cup sweet milk,
 2 eggs,
 3 teaspoons baking powder,
 Flour to stiffen.

—Mrs. R. E. Fair.

—::—

WALNUT CAKE

- 2 eggs,
 1 cup sugar,
 $\frac{1}{2}$ cup butter,
 $\frac{1}{2}$ cup sweet milk,
 $1\frac{1}{2}$ cup flour,
 2 tablespoons baking powder,
 1 cup chopped walnuts.

—Mrs. Hazel Freeman.

—::—

CREAM CAKE

- 2 eggs,
 1 cup sugar,
 1 cup thin cream,
 2 cups flour, preferably
 "Swansdown",
 2 teaspoons baking powder,
 1 teaspoon salt,
 Any desired flavoring.

Break eggs in bowl and beat thoroughly with Dover beater, add sugar and beat, and cream and beat. Remove beater and add flour and baking powder sifted together with salt. This cake recipe is valuable to the farmer's wife because it can be mixed so quickly and by the addition of different flavoring and ingredients can be varied so easily. A cup of shredded cocoanut added to the batter makes delicious cup cakes. 1 teaspoon of cinnamon and $\frac{1}{2}$ teaspoon of nutmeg makes a good spice cake. Adding a cupful of raisins pleases the children. It is fine served with whipped cream dressing sprinkled with chopped nuts. A tablespoon of cocoa sifted in with the dry ingredients makes a good chocolate sponge. There are many other variations which will occur to the housewife if she uses the recipe.

—Frances Clark.

"BEST CAKE ON EARTH"

- 1 cup granulated sugar,
 1-3 cup lard,
 1 egg,
 Salt,
 2 heaping tablespoons cocoa,
 2-3 cup sour milk,
 $\frac{1}{2}$ teaspoon soda,
 1 teaspoon baking powder,
 2 cups flour,
 1 teaspoon vanilla.

Mix sugar, cocoa, then lard and egg.

—Mrs. R. E. Fair.

—::—

SOUR CREAM CAKE

- 1 cup sugar,
 1 tablespoon butter,
 1 cup sour cream,
 1 egg,
 $\frac{1}{2}$ teaspoon soda,
 2 level teaspoons baking powder,
 2 cups flour,
 Flavoring.

Bake in a loaf. If desired $\frac{1}{2}$ cup nut meats may be added or 2 tablespoons cocoa.

—Mrs. Audrey Wade.

—::—

CREAM CAKE

- Break 2 eggs in cup,
 Fill cup with sweet cream,
 1 cup sugar,
 Pinch salt,
 2 cups flour,
 2 teaspoons baking powder,
 Flavoring.

—Mrs. Dora Kalb.

—::—

DEVILS FOOD CAKE

- 2 cups brown sugar,
 2 eggs,
 1 teaspoon soda,
 $\frac{1}{2}$ cup boiling water,
 2 teaspoons baking powder,
 $\frac{1}{2}$ cup butter,
 1-3 cake unsweetened chocolate,
 $\frac{1}{2}$ cup sour milk or cream,
 $2\frac{1}{4}$ cups flour,
 1 teaspoon vanilla.

—Mrs. Jennie Simon.



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CREAM CAKE

- 1 cup sugar,
- 1 cup medium cream,
- 2 eggs,
- Pinch of salt,
- 3 teaspoons baking powder,
- Flour enough to thicken,
- 1 teaspoon vanilla.

By adding another egg, using the whites this makes a very nice white cake.

—Mrs. Ward Rinehold.

—:—

SPICE CAKE

- 4 eggs leaving out whites of
- 2 eggs,
- 2 cups brown sugar,
- $\frac{1}{2}$ cup raisins,
- 2-3 cup sour milk,
- 1 teaspoon cloves,
- 1 teaspoon allspice,
- 2 teaspoons cinnamon,
- 1 teaspoon soda,
- $\frac{1}{2}$ teaspoon shortening.

—Mrs. G. W. Burtzner.

—:—

APPLE SAUCE CAKE

- 1 $\frac{1}{2}$ cups apple sauce,
- 1 cup brown sugar,
- 1 cup raisins,
- 1 cup nuts,
- $\frac{1}{2}$ cup butter,
- 2 cups flour,
- 1 tablespoon hot water,
- 2 teaspoons soda,
- 1 teaspoon cinnamon and cloves.

—Sarah Bartles.

—:—

COCOA CAKE

- 2 cups brown sugar,
- $\frac{1}{2}$ cup butter and lard,
- 2 eggs,
- $\frac{1}{2}$ cup sour milk,
- $\frac{1}{2}$ cup cocoa dissolved in
- $\frac{1}{2}$ cup boiling water,
- 1 level teaspoon soda,
- 1 teaspoon cinnamon,
- 1 teaspoon vanilla,
- Pinch of baking powder,
- Pinch of salt,
- 2 $\frac{1}{2}$ cups flour.

—Mrs. Zehna Coil.

BROWN CAKE

- 1 pound raisins cooked in 2 cups cold water about 15 minutes.

- Add 2 cups sugar,
- 1 cup lard,
- 1 cup cold water,
- 4 cups flour,
- 1 tablespoon soda,
- Spices.

Bake 45 minutes.

—:—

DRIED APPLE FRUIT CAKE

- 1 cup granulated sugar,
- 1 cup lard or shortening,
- 1 tablespoon cinnamon,
- 1 tablespoon cloves,
- 2 eggs,
- 1 cup buttermilk or sour milk,
- 1 rounding teaspoon soda dissolved in part of milk,
- 3 cups flour,
- 1 pint dried apples cooked with

- 1 cup sugar,
- Add apples and flour alternately.

Wet apples and run through food chopper before cooking. Bake in moderate oven.

—Mrs. Mirta Johnston.

—:—

CREAM CAKE

- 1 egg,
- 1 cup cream, not too thick.
- If very thick take 2-3 cream and fill cup with milk,

Salt,

Flavoring,

- 3 teaspoons baking powder.

Can add cocoa and spice and have a dark cake if liked.

—Mrs. Laura Heitz.

—:—

BROWN CAKE

- 1 $\frac{1}{4}$ cup brown sugar,
- $\frac{1}{2}$ cup butter,
- 1 cup buttermilk,
- 1 teaspoon soda,
- 1 teaspoon cinnamon,
- 4 tablespoons cocoa,
- 1 $\frac{1}{2}$ cups flour,
- 2 eggs beaten.

—Mrs. Geo. Cool.

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SPICE CAKE

2 cups brown sugar,
 ½ cup butter (scant),
 2 eggs,
 1 cup sour milk,
 2¼ cups flour,
 1 teaspoon soda in milk,
 2 teaspoons baking powder,
 Pinch of salt and spices.
 5 tablespoons of cocoa may be
 added instead of spices if desired.
 —Maude Brecbill.

—::—

DEVILS FOOD CAKE

1 scant cup granulated sugar,
 1 scant cup light brown sugar,
 1 rounding tablespoon cocoa,
 ½ cup shortening,
 2 eggs,
 1 cup sour milk,
 1 teaspoon vanilla,
 1 teaspoonful soda,
 2 cups flour.
 —Mrs. Emma Seery.

—::—

DEVILS FOOD CAKE

2 cups brown sugar,
 ½ cup butter and lard,
 2 eggs,
 2 teaspoons cocoa,
 ½ cup boiling water,
 1 cup flour,
 ½ cup sour milk,
 1½ teaspoon baking powder,
 ½ teaspoon soda dissolved in
 sour milk.
 —Katie Reeve.

—::—

WALNUT CAKE

1 cup brown sugar,
 1-3 cup butter,
 2 eggs,
 ½ cup sweet milk,
 1 cup chopped walnuts,
 ¼ teaspoon salt,
 2 teaspoons baking powder,
 1 teaspoon vanilla,
 1½ cups flour.
 Cream butter and sugar, add
 yolks of eggs and milk, then flour
 with baking powder sifted in it.
 Add whites of eggs last.
 —Mrs. Frank Weller.

DEVILS FOOD CAKE

2 cups granulated sugar,
 1 cup buttermilk,
 ½ cup butter,
 ½ cup hot water,
 ½ cup cocoa,
 2½ cups flour,
 2 teaspoons soda,
 1 teaspoon baking powder,
 2 eggs,
 1 teaspoon vanilla.
 —Mrs. Frank Weller.

—::—

DARK CAKE

1 cup granulated sugar,
 ½ cup shortening,
 1 level teaspoon soda,
 1 cup raisins,
 2 cups flour,
 1 egg,
 1 teaspoon each of cloves and
 cinnamon,
 ½ teaspoon nutmeg.
 Cook raisins in 1½ cups water.
 Stew until you have 1 cup juice.
 Let it get cold, dissolve soda in
 juice and mix all together. Bake
 in dripping pan.
 —Mrs. Albert Thrush.

—::—

CHEAP CHOCOLATE CAKE

1 cup granulated sugar,
 2 tablespoons butter,
 1 egg yolk,
 1 cup hot water,
 1½ cups flour,
 1 teaspoon baking powder,
 ¼ teaspoon salt,
 1 teaspoon soda (scant),
 ½ cup cocoa,
 2 teaspoons vanilla.
 Evenly blend the butter with
 the sugar, add the egg yolk and
 cream. Sift flour, baking pow-
 der and salt together three times
 and add to the creamed mixture
 alternately with ½ cup hot water
 in which the cocoa has been dis-
 solved. Beat this hard for one
 minute, then add the remaining
 ½ cup of hot water in which the
 soda has been dissolved. Add
 vanilla last. Bake in two layer
 cake pans. Jolt down dough in
 pans before putting in oven.
 —Mrs. Fisher.

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FRUIT CAKE

1 cup butter or lard,
 3 cups brown sugar,
 6 eggs,
 $\frac{1}{2}$ cup dark molasses,
 $\frac{1}{2}$ cup light syrup,
 1 pound raisins,
 1 pound currants,
 $\frac{1}{2}$ pound citron,
 1 teaspoon cinnamon,
 1 teaspoon cloves,
 $1\frac{1}{2}$ teaspoons soda,
 1 cup nut meats,
 $4\frac{1}{4}$ cups flour.

Bake in moderate oven $1\frac{1}{2}$ hours. This will make two reasonably sized cakes.

—Alma Tritch.

—::—

JENNIE'S STIR CAKE

1 cup sugar,
 1 cup milk,
 2 tablespoonsful butter,
 1 egg,
 2 teaspoons baking powder,
 Flour.

This is a very good and cheap cake.

—::—

GOLD CAKE

1 cup yolks,
 2 cups granulated sugar,
 1 cup cold water,
 $2\frac{1}{2}$ cups flour,
 1 teaspoon flavoring,
 1 teaspoon baking powder.

—Mrs. Earl Bickel.

—::—

FATHER'S COFFEE CAKE

Cook together for 5 minutes, 1 cup sugar, 1 cup coffee, 2 tablespoons cocoa. While this is cooking cream $\frac{1}{2}$ cup butter, add 1 cup sugar, 2 eggs, then add 1 cup cold coffee, add 2 cups flour, 1 teaspoon soda, 1 teaspoon baking powder. Stir in the cool mixture and bake in a loaf. The batter will not be very thick but do not add more flour. Cover with icing. Flavor if desired.

—Mrs. Clay Coburn.

FRUIT CAKE

1 box raisins cooked 15 minutes in 2 cups of water,
 1 cup cold water,
 2 cups granulated sugar,
 1 cup lard,
 1 tablespoon soda,
 1 teaspoon salt,
 Spices to suit,
 4 cups flour.

Add all ingredients while raisins are warm and bake 45 minutes in a slow oven.

—Mrs. Arthur Housel.

—::—

DEVILS FOOD CAKE

Cream $\frac{1}{2}$ cup butter and $1\frac{1}{2}$ cups brown sugar,
 Add 1 cup grated chocolate dissolved in $\frac{1}{2}$ cup hot water,

Yolks of 2 eggs,
 $\frac{1}{2}$ cup sour milk,
 1 teaspoon soda,
 2 cups flour,

Add beaten whites of 2 eggs,
 1 tablespoon vanilla,
 $\frac{1}{2}$ teaspoon cinnamon.

—Cleo Bowser.

—::—

DEVILS FOOD CAKE

2 eggs,
 2 cups brown sugar,
 Take in another dish:
 1 cup sour cream,
 3 tablespoons cocoa,
 $\frac{1}{2}$ cup hot water,
 1 level teaspoon soda,
 Mix all together,
 2 teaspoons baking powder,
 $2\frac{1}{2}$ cups flour,
 1 teaspoon vanilla.

—Mrs. Hazel Freeman.

—::—

FEATHER CAKE

2 cups sugar,
 $\frac{1}{2}$ cup butter,
 1 cup milk,
 3 cups flour,
 3 teaspoons baking powder,
 Whites of 3 eggs.

—Mrs. J. G. Hook.

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LARGE WHITE LAYER CAKE

1 cup butter,
2 cups sugar,
3 cups flour,
Whites of 8 eggs,
1 cup sweet milk,
2 rounding teaspoons baking powder,
1 teaspoon lemon extract.
Bake in thin layers.

—Mrs. E. S. Kelham.

—:—

ANGEL FOOD CAKE

1 cup running over whites of eggs,
1¼ cup granulated sugar,
¼ teaspoon salt,
1 level teaspoon cream of tartar,
1 cup Swansdown flour,
1 teaspoon vanilla.

Put whites in earthen crock, add salt, beat until foamy, then add cream of tartar, beat until light but not dry. Add sugar and flour, 1 tablespoonful at a time. Bake in a slow oven 40 minutes. Sift flour 8 times, sugar 6 times.

—Mrs. Earl Bickel.

—:—

ANGEL FOOD CAKE

11 egg whites,
1 1-3 cups sugar,
1 cup sifted flour,
Pinch of salt,
1 level teaspoon cream of tartar,
½ level teaspoon baking powder,
1 teaspoon extract.

Sift flour and baking powder together 5 times. Mix cream of tartar together with 1 teaspoon sugar. Add pinch of salt to egg and beat until half light, then add the cream of tartar and continue to beat until dry and stiff, then fold in lightly the sugar keeping the egg beater underneath the dough stirring in a circular motion. Next add the flour stirring in same manner. Add extract and pour into ungreased pan and bake about 45 minutes. Wet the pan with water.

—Mrs. Otto Lehman.

FEATHER CAKE

2 cups flour,
3 teaspoons baking powder,
1½ cups sugar,
2 tablespoons melted butter,
2 eggs,
1 cup milk,
Pinch of salt,
Flavor.

—Mrs. Ward Jackman.

—:—

DEVILS FOOD CAKE

2 cups brown sugar,
½ cup butter,
½ cup sour milk,
½ cup hot water,
½ cup cocoa (dissolved in water),
2 eggs,
3 cups flour,
1 teaspoon soda (dissolved in milk),
1-3 teaspoon cream of tartar.

—:—

FEATHER COCOANUT CAKE

¾ cup sugar,
½ cup milk,
½ cup cocoanut,
1½ cup flour,
2 teaspoons baking powder,
½ teaspoon lemon flavoring,
2 tablespoons butter,
Whites of 2 eggs.

—Mrs. Malinda Tarbox.

—:—

JELLY ROLL OR SPONGE CAKE

Beat the yolks or three eggs to a yellow cream, gradually add one cup granulated sugar and beat three minutes, then stir in one-half cup cold water and ¾ teaspoon orange or vanilla extract. Add two cups flour mixed and sifted with two teaspoons baking powder and pinch of salt, beat until light and smooth, then fold in the stiffly beaten egg whites. Bake in a rather moderate oven until cake leaves sides of pan. May be baked in large dripping pan for jelly roll.

—Mrs. Mary Fisher.

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JELLY ROLL

4 eggs,
 1 cup sifted flour,
 1 cup sour milk,
 ½ teaspoon soda,
 2 cups granulated sugar,
 2 teaspoons baking powder,
 2 tablespoons melted butter,
 ½ teaspoon salt,
 Vanilla.
 More flour if needed .

—::—

LADY BALTIMORE CAKE

Cream ½ cup butter, gradually work in 1 cup sugar. Measure ½ cup milk, and add only a few drops to the creamed butter and sugar. Sift 3 cups flour and 3 teaspoon baking powder. Add this to first mixture alternately with the rest of the milk and ½ cup water. At last fold in the beaten whites of 3 eggs. Bake in layers in a moderate oven.

—Mrs. Daisy Dilley.

—::—

WHITE CAKE

1½ cup sugar,
 ½ cup butter,
 Cream together,
 2-3 cup sweet milk,
 Whites of 4 eggs beaten to a stiff froth,
 2 teaspoons baking powder,
 2 cups flour,
 Flavoring.

Cream butter and sugar, add milk. Let stand until you sift flour and baking powder and beat whites of eggs. Then add flour and baking powder and fold in egg whites last. Bake in three layers.

Filling

1 cup sugar,
 1 egg yolk,
 1 cup sour cream,
 Pinch salt,
 1 cup chopped hickory nuts,
 Vanilla.

Cook in double boiler until thick and creamy. Remove from fire and when cool add nut meats and flavoring.

—Myra Kepler.

LAURA'S WHITE CAKE

1½ cups granulated sugar,
 ½ cup butter,
 1 cup sweet milk,
 3 teaspoons baking powder,
 2 cups flour sifted with baking powder 3 times,
 Whites of 3 eggs beaten stiff.
 Add last
 1 teaspoon flavoring.
 Either loaf or layer.

—Laura McCullough.

—::—

ROLL JELLY CAKE

1 cup sugar,
 3 eggs,
 2 tablespoons cold water,
 2 teaspoons baking powder,
 1 1-3 cup flour,
 Little salt,
 Flavor with vanilla.

—Mrs. E. J. Mertz.

—::—

ROLL CAKE

1 cup sugar,
 1 cup flour,
 3 tablespoons sweet milk,
 ½ teaspoon soda,
 3 eggs,
 1 teaspoon cream of tartar.
 Mix flour, sugar, cream of tartar, and soda. Stir in well beaten eggs and milk. Bake in shallow pan. When done spread with jelly or any cake filling and roll.

—Mrs. Floyd Coburn.

—::—

ONE EGG CAKE

1 egg,
 1 tablespoon butter,
 ½ cup sugar,
 Beat until very light,
 Add ½ cup sweet milk,
 1 heaping teaspoon baking powder,
 1 cup flour,
 Flavoring to suit taste,
 Cocoa may be added if desired.

This will make 2 layers if large cup is used.

—Mrs. F. Shenk.

CORNSTARCH CAKE

Cream 1 cup sugar with $\frac{1}{2}$ cup butter,
Add $\frac{1}{2}$ cup sweet milk,
 $\frac{1}{2}$ cup cornstarch,
1 cup flour,
1 teaspoon cream of tartar,
Scant $\frac{1}{2}$ teaspoon soda,
Flavor to taste.

Lastly add beaten whites of 3 eggs. May be used for layer or loaf cake.

—Mrs. S. Hamman.

—:—

JEW CAKE

1 cup sugar,
3 eggs (save one white for frosting),
Beat 15 minutes,
 $1\frac{1}{4}$ cups flour,
1 teaspoon (heaping) baking powder.
Bake in two layers.

—:—

HICKORY NUT CAKE

1 cup sugar,
1 cup sweet milk,
1 cup hickory nut meats,
 $\frac{1}{2}$ cup butter,
2 eggs,
1 teaspoon baking powder,
Flour enough for thin batter.

Filling

1 cup sour cream,
1 cup sugar,
1 cup hickory nuts,
1 teaspoon flour.

—Lenno Stonebraker.

—:—

WHITE CAKE

$1\frac{1}{2}$ cup granulated sugar,
 $\frac{1}{2}$ cup butter,
 $1\frac{1}{2}$ cups sweet milk,
3 cups flour,
Whites of 3 eggs,
3 dessert spoons of baking powder,
 $\frac{1}{2}$ teaspoon salt.
Cream butter and sugar. Beat whites of eggs and add last. Bake in three layers.

—Rebecca Shenk.

LAYER CAKE

$1\frac{1}{2}$ cup granulated sugar,
 $\frac{1}{2}$ cup butter,
1 cup sweet milk,
3 eggs,
 $2\frac{1}{2}$ cups flour,
2 teaspoons baking powder.

—:—

WHITE CAKE

2 cups sugar,
 $\frac{1}{2}$ cup butter,
1 cup milk,
Whites of 4 beaten eggs,
2 teaspoons baking powder,
3 cups flour,
Flavoring to suit taste.

—Mrs. Josie Henney.

—:—

SWANSDOWN WHITE CAKE

$\frac{1}{2}$ cup butter,
1 cup sugar,
2 cups Swansdown cake flour,
3 level teaspoons baking powder,
3 egg whites,
2-3 cup milk,
 $\frac{1}{2}$ teaspoon flavoring extract.

Cream the butter, add sugar gradually creaming the mixture well. Sift the flour, measure, then sift three times with baking powder added. To the creamed butter and sugar add a little flour, then a little milk, and so on, alternating until all is used, beating the batter hard after each addition of milk and flour. Add flavoring. Now fold in the stiffly beaten whites of eggs, and put the batter either in two layer cake pans or in a sheet pan, baking in a moderate oven about 35 to 40 minutes.

—:—

LOVELY CAKE

Break 2 eggs into a cup, fill cup with sweet cream. Add to this 1 cup sugar and beat for 10 minutes. Then stir in $1\frac{1}{2}$ cups of flour, 2 level teaspoons baking powder, 1 teaspoon vanilla. Bake in 2 layers.

ORANGE CREAM FILLING

White of 1 large egg,
 Juice of 1 large orange,
 2 cups confectioners sugar,
 Put egg and orange juice in deep bowl, add sugar gradually, beating long and hard until creamy and of a consistency to spread. Spread on cake when cool.

—Mrs. Clinton Getts.

—:—

WHITE CAKE

2 cups granulated sugar,
 $\frac{1}{2}$ cup butter,
 4 egg whites beaten stiff,
 1 cup sweet milk,
 3 teaspoons baking powder,
 Vanilla or any extract,
 Flour to make stiff.

—Esther Housel.

—:—

WHITE LAYER CAKE

Cream together $1\frac{1}{2}$ cups granulated sugar,
 2 heaping tablespoons butter,
 Add whites of 3 eggs, beaten stiff,
 2-3 cups sweet milk,
 Into 2 cups of unsifted flour add 3 level teaspoons baking powder,

Use any flavor desired.

—Mrs. Martha Smith.

—:—

CREAM CAKE

3 cups flour,
 3 teaspoons baking powder,
 $\frac{1}{2}$ cup butter,
 $1\frac{1}{4}$ cups granulated sugar,
 Yolks of 3 eggs,
 $\frac{3}{4}$ cup cold water,
 1 teaspoon extract,
 Whites of 3 eggs.

Sift flour once, then measure, add baking powder and sift again. Cream butter and sugar, add well beaten yolks, then water, then flour, then extract, beat long and hard and fold in lightly the well beaten whites of eggs. Bake in layers.

—Mrs. Ross Berry.

SPICE CAKE

3 eggs,
 $\frac{1}{2}$ cup shortening,
 1 teaspoon soda,
 $\frac{1}{2}$ teaspoon cinnamon,
 2 cups brown sugar,
 2 cups flour,
 $\frac{1}{2}$ cup sour milk,
 A little nutmeg.

Dissolve soda in sour milk. Cream butter and sugar and add remaining ingredients.

—Mrs. Emma Brecbill.

—:—

ROLL JELLY CAKE

1 cup granulated sugar,
 3 eggs,
 4 tablespoons milk,
 2 teaspoons baking powder,
 $1\frac{1}{2}$ cups flour,
 Pinch salt.

—:—

LAYER CAKE

$1\frac{1}{2}$ cups sugar,
 Butter size of an egg,
 2 eggs well beaten,
 1 cup sweet milk,
 2 cups flour,
 3 teaspoonfuls of baking powder.

—:—

ORANGE CREAM CAKE

3 cups pastry flour,
 3 level teaspoons baking powder,
 $\frac{1}{2}$ cup butter,
 $1\frac{1}{4}$ cups granulated sugar,
 Yolks of 3 eggs well beaten,
 Juice of 1 orange in cup (fill cup with water making 1 full cup moisture),
 Rind of whole orange,
 Whites of 2 eggs.

Sift flour once, then measure, add baking powder, sift three times. Cream butter and sugar, add grated rind, then yolks (well beaten.) Now add flour and water alternately, beating long and hard, lastly add the well beaten whites of eggs.

—Mrs. Clinton Getts.

DEVILS FOOD CAKE**Custard Part**

1 cup grated chocolate,
 $\frac{1}{2}$ cup sweet milk,
 1 cup brown sugar,
 Yolk of 1 egg,
 1 teaspoon vanilla,
 Put on stove and let boil 3
 minutes,
 Set to cool.

Cake Part

1 cup brown sugar,
 2 eggs,
 $\frac{1}{2}$ cup butter,
 $\frac{1}{2}$ cup milk,
 2 cups flour.

Cream butter, sugar and the
 yolks of eggs. Add the milk,
 flour, whites of eggs beaten stiff,
 then the custard and add one
 teaspoon of soda dissolved in a
 little water.

—Mrs. Albert Bard.

—::—

DEVILS FOOD CAKE

2 heaping teaspoons cocoa or
 2 cakes chocolate,
 1 scant cup brown sugar,
 1 scant cup water,
 Boil together until thick, let
 cool and pour on following:
 1 scant cup sugar (granu-
 lated),
 $\frac{1}{2}$ cup shortening, butter or
 lard,
 2 eggs well beaten,
 1 cup sour milk,
 1 teaspoonful soda,
 2 $\frac{1}{2}$ cups cake flour.

Frosting

3 tablespoons sweet cream,
 Powdered sugar enough to
 make a thick paste.

—Mrs. Wm. Strause.

—::—

DARK CAKE

3 tablespoons cocoa,
 2 cups brown sugar,
 $\frac{1}{2}$ cup butter,
 1 cup sour milk,
 1 teaspoon soda,
 2 teaspoons baking powder,
 2 $\frac{1}{2}$ cups flour,
 2 eggs,
 1 teaspoon vanilla.
 Bake in layers.

—Hattie Mark.

BURNT SUGAR CAKE

3 $\frac{1}{2}$ cups flour,
 3 $\frac{1}{2}$ level teaspoons baking
 powder,
 1 $\frac{1}{2}$ cups granulated sugar,
 $\frac{1}{2}$ cup butter,
 4 eggs,
 2-3 cup water,
 3 tablespoons burnt sugar
 syrup.

Cream butter and sugar, then
 add beaten yolks, and the burnt
 sugar syrup. Sift the baking
 powder and flour together. Then
 add flour and water together
 gradually beating until well mix-
 ed. Add whites of eggs last.

Burnt Sugar Syrup

Burn 1 cup granulated sugar
 over flame until dark brown,
 then add $\frac{1}{2}$ cup boiling water
 and let boil until it forms a thick
 syrup. Use 1 tablespoon of syrup
 to the icing.

—Mrs. Daisy Dilley.

—::—

RED CHOCOLATE CAKE

1 cup granulated sugar,
 2 tablespoons butter,
 1 egg yolk,
 1 cup hot water,
 1 teaspoon baking powder,
 $\frac{1}{4}$ teaspoon salt,
 1 teaspoon soda (scant),
 $\frac{1}{2}$ cup grated bitter chocolate,
 2 teaspoons vanilla.

Evenly blend the butter with
 the sugar, then add the egg yolk
 and cream all well together. Sift
 flour, baking powder and salt
 together three times and add to
 the creamed mixture alternately
 with $\frac{1}{2}$ cup hot water in which
 the chocolate has been dissolved.
 Beat this mixture hard for one
 minute, then add the remaining
 half cup of hot water in which
 the soda has been dissolved. Add
 vanilla last. Bake in either loaf
 or layers.

—Mrs. Emma Brechbill.

DEVILS FOOD CAKE

1½ cups brown sugar,
 ½ cup butter,
 2 egg yolks,
 1 teaspoon soda,
 ¼ cup cocoa dissolved in boiling water,
 ½ cup sour milk,
 Whites of 2 eggs beaten and added last,
 2 cups flour and flavoring.
 —Mrs. Grace Bowman.

—::—

SPICE CAKE

2 eggs,
 ½ cup butter (scant),
 1 teaspoon cinnamon,
 ½ teaspoon nutmeg,
 1 heaping teaspoon baking powder,
 1½ cups brown sugar,
 1½ cups flour,
 1 teaspoon soda,
 1 cup sour milk.
icing
 ½ cup brown sugar,
 ½ cup maple syrup,
 Cook until it spins a thread in water. Pour very slowly over well beaten whites of eggs and beat long and hard.

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DEVILS FOOD CAKE

2 cupfuls sugar,
 ½ cup butter,
 2 eggs,
 ½ cake Bakers Chocolate dissolved in
 ½ cup boiling water,
 A little salt,
 1 teaspoon soda in
 ½ cup sour milk,
 3 cups flour.
 Bake in layers.

Filling

½ cup cream or rich milk,
 ½ cup butter,
 2 cups sugar,
 1 teaspoon vanilla.
 Mix these with 2 tablespoons chocolate and cook until it becomes waxy. Then cool and spread quickly on layers.
 —Mrs. Marietta Houlton.

MAHOGANY CAKE

Cream 1½ cups sugar,
 ½ cup butter,
 3 eggs beaten light,
 1 cup sweet milk,
 In one-half of the milk put ½ cup cocoa. In the other half of the milk a rounding teaspoon of soda,
 2 cups flour,
 Vanilla flavoring.
 Bake in layers.
 —Mrs. Simon Hamman.

—::—

LIGHTNING CAKE

Sift together 1½ cups flour,
 1 cup sugar,
 2 teaspoons baking powder,
 Take a piece of butter size of an egg and put butter and 1 egg in cup. Fill cup with milk and stir all together for 5 minutes.
 Bake in 2 layers.
 —Mrs. Daisey Dilley.

—::—

BROWN CAKE

2 cups brown sugar,
 ½ cup lard or butter,
 2 eggs,
 2 tablespoons cocoa,
 1 cup sour milk,
 1 teaspoon soda,
 2 cups flour.
 Bake in two layers.
 —Mrs. Norma Fisk.

—::—

DEVILS FOOD CAKE

1 cup granulated sugar,
 1 cup sifted brown sugar,
 ½ cup butter,
 2 eggs,
 About ½ cup chocolate shaved and dissolved in a little hot water,
 ½ cup buttermilk,
 ½ cup cold water,
 2½ cups flour,
 2 scant teaspoons soda sifted with flour,
 1 heaping teaspoon baking powder,
 1 teaspoon vanilla.
 —Mrs. Fred Vosburg.

WHITE LAYER CAKE

1½ cups granulated sugar,
 ½ cup butter,
 1 cup sweet milk,
 3 cups flour,
 3 heaping teaspoons baking powder,
 Whites of 3 eggs beaten light.
 —Mrs. Miles Weller.

—::—

DARK CAKE

1½ cup brown sugar,
 2 tablespoons cocoa,
 1 egg,
 1 teaspoon flavoring,
 5 tablespoons melted butter,
 1 1-3 cup sweet milk,
 2 cups sifted flour,
 1 teaspoon baking powder,
 1 teaspoon soda.

Mix sugar, cocoa, egg and flavoring thoroughly, add milk. Then flour, baking powder and soda sifted together. Beat well. Add melted butter. Bake in layers.

Ice with 2 cups powdered sugar, 2 tablespoons melted butter mixed with enough black coffee to spread.

—Mrs. Ross Berry.

—::—

CHOCOLATE CAKE

2 cups brown sugar,
 3 heaping tablespoons cocoa,
 1 cup lard and butter,
 ½ cup boiling coffee,
 2 eggs,
 1 teaspoon soda dissolved in 1 cup sour milk,
 1 tablespoon vanilla,
 3 cups spring wheat flour or 4 cups winter wheat flour (sifted),
 2 heaping tablespoons baking powder,

Mix brown sugar, cocoa and shortening, then scald with coffee. Beat yolk and whites separately, add beaten whites last thing before putting batter in baking tins.

—Mrs. Martha Smith.

PRUNE CAKE

To 1 cup sugar add 1 egg and 4 tablespoons sour cream. Flour enough to make a thick batter sifted with 1 teaspoon each of soda and cinnamon, ½ teaspoon nutmeg and cloves, each. Lastly mix in a cup of stewed prunes that have been seeded and chopped fine. Bake in layers and put together with caramel filling or whipped cream.

—Mrs. Jenetta Provines.

—::—

WHITE LAYER CAKE

1½ cups granulated sugar,
 ½ cup butter,
 1 cup sweet milk,
 3 cups flour,
 3 teaspoons baking powder,
 4 egg whites.

Cream well together the butter and sugar. Add alternately the milk and flour. Lastly add the beaten whites of the eggs.

—Mrs. Audrey Wade.

—::—

THREE LAYER CAKE

½ cup butter,
 1½ cup sugar,
 3 eggs,
 1½ teaspoons baking powder, scant,
 1 cup milk,
 2½ cups flour sifted once.
 1 teaspoon vanilla.

—Mrs. Wanda Orwig.

—::—

FAVORITE WHITE CAKE

Sift together four times:
 3 cups flour,
 2 cups sugar,
 4 teaspoons baking powder,
 Add to 4 egg whites,
 1 cup milk,
 1-3 cup butter,
 Bake in two layers.

ICING

CARAMEL FILLING

2 cups brown sugar,
Cream enough to boil.
Put nut meats in if handy.
—Mrs. Jenetta Provines.

—::—

FUDGE FROSTING

4 tablespoons hot coffee poured over 1 tablespoon butter and 2 tablespoons cocoa. Stir into this, powdered sugar enough spread nice. Add vanilla.
—Mrs. Gust Hafner.

—::—

ORANGE DATE FILLING FOR LAYER CAKE

$\frac{3}{4}$ cups sugar,
3 teaspoons flour,
 $\frac{3}{4}$ cup orange juice,
1 tablespoon lemon juice,
1 egg slightly beaten,
 $\frac{1}{4}$ cup chopped dates,
Grated rind of $\frac{1}{2}$ orange.
Mix ingredients in the order given and cook 10 minutes in double boiler stirring constantly. Cool before spreading.
—Mrs. Golden High.

—::—

FILLING

1 cup nuts crushed fine,
 $\frac{1}{2}$ cup sugar,
 $\frac{1}{2}$ cup sour cream,
1 teaspoon cornstarch.
—Mrs. Miles Weller.

—::—

LEMON SAUCE

Beat together until foamy, 1 egg and 1 cup sugar mixed with a rounding tablespoon flour. Add 1 pint of boiling water and butter the size of a walnut. Let it come to a boil. Flavor with lemon.
—Stella Goldsmith.

—Stella Goldsmith.

CARAMEL ICING

$1\frac{1}{4}$ cups brown sugar,
 $\frac{1}{4}$ cup granulated sugar,
 $\frac{1}{2}$ cup water.

Boil these ingredients until threads from $\frac{3}{4}$ inch length form. Then beat into the beaten whites of two eggs. Continue beating until it holds its form. Spread on cake.

—Alma Tritch.

—::—

ORANGE ICING

1 cup confectioners sugar,
2 tablespoons orange juice,
1 tablespoon grated orange rind and 1 tablespoon melted butter.

—::—

BOILED ICING

Dissolve $\frac{3}{4}$ cup granulated sugar in 1-3 cup boiling water. Let boil until a little tested in cold water forms a soft ball. Pour the syrup in a fine stream on the beaten white of 1 egg. Beat continually until cold.
—Mrs. Daisy Dilley.

—::—

LADY BALTIMORE FILLING

Chop fine $\frac{1}{2}$ cupful each of raisins and nuts. Add 3 figs cut in shreds. Mix in the boiled icing.

—Mrs. Daisy Dilley.

—::—

WHITE ICING

1 egg white,
2 cups confectioners sugar,
 $1\frac{1}{2}$ tablespoons cream,
 $\frac{1}{4}$ teaspoon lemon extract.
Put egg, cream and extract into bowl. Gradually add sugar, beat long and hard with egg beater.
—Mrs. Ross Berry.

ICING FOR CAKE

1½ cup powdered sugar,
2 tablespoons melted butter,
2 tablespoons hot coffee or
hot water,

1 teaspoon vanilla,

If dark icing is wanted take 2
tablespoons cocoa and coffee.

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SEA FOAM ICING

1 cup brown sugar,

1-3 cup water,

White of 1 egg.

Boil sugar and water without
stirring until syrup spins a
thread, add hot syrup to beaten
egg white beating until thick.

—Mrs. Arthur Housel.

CONFECTIONERS ICING

Mix 2 cupfuls of sifted con-
fectioners sugar with ¼ cupful
of sweet cream and 2 tablespoon-
fuls of melted butter, ½ teaspoon
vanilla.

—Lydia Krehl.

—::—

CARAMEL ICING

Boil 2 cupfuls light brown
sugar,

½ cupful butter,

½ cupful sweet cream until it
forms a soft ball when tried in
cold water. Remove from fire
and heat until right consistency
to spread.

—Lydia Krehl.

PRESERVES, JAM, JELLIES, ETC.

QUINCE HONEY

Remove cores and put through the food chopper four medium sized quinces, 1 pint water and 4 pounds granulated sugar. Boil 11 to 15 minutes after mixture begins to boil. Honey will be quite thin until it cools.

—Jennie L. Kuckuck.

—:—

PEAR HONEY

Peel and quarter pears, put through food chopper, measure pulp and take one-half as much sugar as pears, cook in the oven until it thickens stirring occasionally.

—Bertha Coburn.

—:—

PIE PLANT CONSERVE

9 cups pie plant diced,
1 pound raisins,
3 oranges through chopper,
9 cups sugar.

Put all together and let stand over night. In the morning add one-fourth pound nut meats and cook until it thickens, then seal in pint jars.

—Bertha Coburn.

—:—

GRAPE CONSERVE

5 pounds grapes, (Concord),
5 pounds sugar,
1 pound raisins,
2 oranges
1 cup nuts.

Wash grapes, then pulp. Cook pulp and skins separately. Run pulp through fine colander to remove seeds. Put all ingredients into preserving kettle, using the juice and rind of the oranges. Cook thirty minutes and put in jelly glasses.

—Mrs. J. W. Mertz.

HEAVENLY JAM

8 pounds grapes,
8 pounds sugar,
2 pounds raisins,
6 oranges.

Grind grape skins, orange peeling and raisins together, add the grape pulp after seeding and the orange juice and cook until thick as any jam.

—Mrs. K. Provines.

—:—

QUINCE HONEY

6 grated quinces,
2 grated apples.

Make a syrup of 6 tablespoons sugar and 3 pints water. After it has boiled good, skim and add the grated quince and apple and boil 20 minutes.

—Grace M. Shuman.

—:—

GRAPE JUICE

Grape juice that is good both in sickness and health is made by putting one cup grapes and one-half cup sugar in a quart can. Fill to running over with boiling water. Let stand one-half hour. Seal tight.

—Mrs. Miles Weller.

—:—

BAKED SWEET PEARS

Wash pears and cut in halves (do not peel),

Remove cores and fill space with butter the size of bean and brown sugar. Place in pan putting a little water in the bottom of pan to keep from burning. When baked remove pears and thicken the liquid with 1 teaspoon of flour mixed with sweet cream. When thick pour over pears.

—Mrs. J. E. Wines.

STRAWBERRY AND RHUBARB JAM

2 quarts strawberries,
1 quart rhubarb,
1 quart sugar, if liked
sweeter add more sugar.

Cook the pie plant until fine,
add the strawberries and sugar.
Cook twenty minutes after it
starts to boil.

—Mrs. B. F. Hawver.

—::—

JELLY

When making jelly of any kind
if you will boil the ingredients
over the second time, and put
with the first juice, the jelly will
jell with less boiling and will not
be so strong. Take same amount
of juice as sugar.

—Mrs. Ethel Bowser.

—::—

PEAR CHIPS

1 quart ground pears,
1 quart sugar,
1 large orange ground,
1 large lemon ground.

Boil about 10 minutes and can
while hot. This makes a good
butter.

—Mrs. Cleveland Getts.

—::—

CHERRY HONEY

Grind cherries
Take 2 cups sugar to
1 cup pulp.

Cook a short time. Put in sun
if you wish. You can mix straw-
berries and cherries. Peaches can
be made same.

—::—

MILK SHERBET 1½ GAL.

2½ cups sugar, enough water
to cook a syrup, beaten whites of
3 eggs, 1 pint cream, 2 quarts
milk, shredded pineapple, juice
and pulp of 3 lemons. Freeze
partly before adding pineapple
and lemon.

—Mrs. John Mertz.

GREEN TOMATO MINCE

1 peck green tomatoes sliced,
Let simmer 2 or 3 hours.
Drain and cool. Put in 4 pounds
brown sugar, 2 pounds raisins
stewed, 1 cup strong vinegar. All
kinds of spices as much as you
like. Let simmer 1 hour.

—Mrs. Augusta Kuckuck.

—::—

GINGERED PEAR PRESERVES

When preserving pears if a
little powdered ginger root is
pulverized and added will give
them a pleasing flavor, a piece
about the size of a pea to a pint
of finished preserve.

—Mrs. Orpha Opdycke.

—::—

CRANBERRY SAUCE

1 quart cranberries,
2½ cups granulated sugar,
1 pint water.

Wash the berries, put them
over a slow fire in a covered
sauce pan. Let them simmer
until each berry bursts open, then
remove the cover. Add the sugar
and let them boil 20 minutes
(without cover.) The cranberries
must never be stirred from the
time they are placed on the fire.
This is an unfailing recipe for a
most delicious preparation of
cranberries. Serve very cold.

—Mrs. H. M. Widney.

—::—

BOSTON BAKED BEANS

4 cups beans,
9 tablespoons of brown sugar,
1 or 2 tablespoons mustard,
Pepper and salt to taste,
2 or 3 layers bacon.

Soak the beans over night in
plenty of water, drain the water
off and cook a few minutes on
top of stove. Place in baking pan
a layer of beans, bacon and
seasoning until pan is full. Put
in oven and bake five to eight
hours.

—Mrs. F. Vanaman.

GLORIFIED RICE

2 cups rice boiled in milk,
 24 marshmallows cut in
 fourths,
 ½ cup sugar,
 1 pint pineapple cut in cubes,
 1 cup whipping cream.

Add rice and sugar to the pineapple. Pour over marshmallows. Let stand 1 hour. Just before serving add whipped cream. Garnish with candied cherries or other fruit. One half cup hickory nut kernels may be added if desired.

—Mrs. Amelia Kepler.

—::—

BAKED BEANS

Soak two cups navy beans over night,
 In the morning parboil until skins begin to split, then put in bean pot with
 1 teaspoon ground mustard,
 1½ teaspoon salt,
 1 tablespoon molasses.

1½ tablespoon olive oil or other vegetable cooking oil and lump butter size of walnut. Cover with boiling water and bake. Take off lid the last half hour.

—Mrs. Clara Maryman.

SOUTHERN SWEET POTATOES

Pare and boil sweet potatoes until tender in a little salt water. Have ready hot skillet in which has been placed a heaping tablespoon of butter and ½ cup brown sugar. Melt butter first, then add sugar and stir until all foamy. Then put in sweet potatoes and brown on both sides. Dish and pour over remaining gravy.

—Mrs. Orval White.

—::—

"OLLA PODRIDA"

3 cups boiled rice,
 2 cups cooked tomatoes,
 1½ cup fried onions,
 ¾ cup grated cheese.

Place in baking dish in layers and bake 20 minutes.

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TOMATO PRESERVES

Peel tomatoes and drain well. Take same amount of sugar as tomatoes and make quite thick syrup, drop in tomatoes, add some rasins. Cook slowly until thick enough.

HOME REMEDIES

A SIMPLE HEADACHE REMEDY LINIMENT FOR SORE THROAT, STIFFNESS AND COLDS

Slice raw potatoes $\frac{1}{4}$ inch thick. Lay on cloth, sprinkle with table salt and tie on head. Potatoes and salt next to the head. Lie down and keep quiet. A sure cure in most cases.

—Mrs. S. E. Shutt.

—::—

Boric Acid is a wonderful remedy in all cuts and burns or for the eyes.

—Mrs. S. M. High.

—::—

My best Household Remedy is Watkins Linement. Will cure corns, sore throat, and when put on a fresh cut will keep it from getting sore.

—Elizabeth Thomson.

—::—

Will send a home remedy for boils, obstinate slivers in childrens hands or feet, that I got this summer from a doctor, that can't be beat. Honey and flour to make a stiff paste and apply. If one application does not do the work use the second.

—Metta Furnish.

—::—

Soda is also fine danruff remover. Moisten the scalp and apply dampened soda all over the head, and in a few minutes wash the head well and rinse thoroughly.

—Metta Furnish.

Moistened clay laid on painful eyes will stop pain.

—::—

Cover burns with mucilage and they will not blister.

Mix equal parts of Arnica, Turpentine and Ammonia.

—Mrs. Martha Smith.

—::—

1 teaspoon Epsom Salts to a chicken mixed in ground feed and stirred up with milk or warm water will stop them from dying at once. A dose of salts occasionally fed to chickens will keep them in good health.

—::—

COLD ON LUNGS

1 part sweet lard,
1 part camphor,
1 part kerosene oil,
1 part turpentine.

Mix well and rub on chest and cover with hot flannel and repeat often. Keep mixture from fire.

—Mrs. Norma Fisk.

—::—

For rusty nail wounds make a salve of wood soot and lard and apply to wound, renew, as salve will soon dry.

—Sadie Hamman.

—::—

For stings or bites, apply Ammonia at once.

—Sadie Hamman.

—::—

FOR PNEUMONIA

Slice 6 onions in a pan. Put a pint of water on and boil until tender. Add $\frac{1}{2}$ pint vinegar. Make a thin mush with rye-meal or rye flour spread on cloth and double a cloth over. Lay on chest and left side. Change and keep hot as patient can stand.

Mrs. Dora Kalb.

Turpentine mixed with carbolic acid and kept in open vessels about the room will greatly lessen the risk of contagious diseases.

Mrs. I. Anthony.

—::—

REMEDY FOR STEAM BURN

A cloth well wet with vinegar and bound over the injured place will relieve the pain almost instantly, and except in the case of a very bad burn will prevent blistering.—Mrs. Daisy Dilley.

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PEELING PEACHES

Use 1 pound of sodium hydroxide, caustic soda to 4 gallons of water or 1 pound of Red Seal Lye to 3 gallons of water. Either of these produce the same results. Heat to almost boiling point. Dip the unwashed fruit into the lye and let remain until the peelings began to scale freely. Then wash three times in cold water to remove all peelings and lye. Use a wire dipping crate, place the peaches in it, dip into the lye and shake the crate easily from side to side so as to move the peaches about. When they scale freely lift the crate out and dip into the first cold water. After which they can be washed and lifted out with the hands. When the solution becomes weak, replace it instead of adding more lye. Use porcelain or wooden vessels. The advantages in using lye for removing the peelings are: No stained fingers, the fruit retains all its flavor and firmness, there is nothing harmful about using this method, the work is simple, sanitary and economical, a bushel of peaches peeled with lye will fill 25 quart cans, six more than a bushel peeled with a knife. Ripe, soft fruit can be peeled as readily and as well as firm fruit. Small fruit can be handled as easily as large fruit. Also much time is saved as our wire rack full can be peeled in a few seconds, about the same time it takes to peel one with a knife.

—Mrs. Vern Sparks.

CAMPHORATED OIL

Made at home is just as good and much cheaper than when purchased ready prepared, and is made as follows: Put 8 tablespoon and heat until it is smoking hot. then add 3 cubes of camphor gum, which you have previously shaved up in fine flakes, let this dissolve and then add 1 tablespoonful of turpentine. Remove from fire and let cool a little and pour in empty cold cream jars, and it will be ready when needed.

—Miss Armenta Steward.

—::—

HARD SOAP

15 pounds clear grease,
3 pounds red seal lye,
5 cents worth Borax.

Stir into 1 gallon of water for 5 minutes and turn in box to dry.

—Mrs. Chas. Wilson.

—::—

SOAP

17 quarts water,
 $\frac{1}{2}$ pound Borax,
 $\frac{1}{2}$ pound resin,
2 cans lye.

Let come to boil, then add 8 pounds cracklings or 5 pounds lard. Boil one hour when cold cut out in cakes.

—Sadie Hamman.

—::—

HARD SOAP—BOILED PROCESS

16 pounds meat scraps, rinds or cracklings,
4 cans lye,
9 gallons water,
 $\frac{1}{2}$ gallon salt.

Boil 2 hours. Combine the grease and lye and $\frac{1}{2}$ of the water. Keep the other one-half in reserve and add gradually at times, when soap boils too hard. When soap is done all the water should be used. Add salt when almost done. Let stand in kettle until next day and cut in bars.

—Stella Goldsmith.

SPECIAL DISHES FOR SICK FOLKS

ALL INDIVIDUAL RULES

"The preparation of food for those who are seriously ill is a matter of vital importance for the life of the patient often depends either upon the maintenance of strength during the acute period of the disease or on the recovery of power during the convalescence."

—Pattee.

CREAM TOAST

261 Calories

- $\frac{1}{2}$ tablespoon butter,
- $\frac{1}{2}$ tablespoon flour,
- $\frac{1}{2}$ saltspoon salt,
- $\frac{1}{2}$ cup milk,
- $1\frac{1}{2}$ slices bread.

Scald the milk. Melt butter, add flour, remove from fire and add the milk gradually. Stir over heat constantly until smooth, cooking five minutes after blending, or until the starch is thoroughly cooked.

Toast: Remove crust if desired cut in oblong pieces and toast. Serve on small platter with cream sauce poured over it, and garnish with toast points.

Note:—If you wish the toast very soft, it may be dipped very quickly in boiling salted water before adding the cream sauce.

—:—

PLAIN JUNKET

296 Calories

- 1 cup milk,
- 2 tablespoons sugar,
- $\frac{1}{2}$ teaspoon brandy or wine,
- $\frac{1}{4}$ Hansen's Junket Tablet,
- 1 teaspoon cold water.

Heat the milk until lukewarm, add sugar and flavoring; when sugar is dissolved add the tablet dissolved in the cold water. Pour mixture immediately into sherbet cups or champagne glasses, partly fill. Stand in warm room undisturbed until firm like jelly, then put on ice to cool. Serve with whipped cream heaped on top, with one-half teaspoon bright jelly for garnish.

GRAPE JUICE ICE CREAM

490 Calories

- $\frac{1}{2}$ cup thin cream,
- $\frac{1}{4}$ cup grape juice,
- $\frac{1}{4}$ cup sugar.

Scald one-half cup of the cream and add the sugar. Cool, add remainder of cream and the grape juice and freeze according to general directions.

—:—

CREAM OF PEA SOUP

215 Calories

- $\frac{1}{4}$ can peas,
- $\frac{1}{2}$ teaspoon sugar,
- 1-3 cup cold water,
- $\frac{1}{2}$ cup milk,
- $\frac{1}{2}$ tablespoon butter,
- $\frac{1}{2}$ tablespoon flour,
- Salt and pepper.

(a) Drain peas from their liquor, rinse thoroughly, add sugar and cold water and simmer twenty minutes. Rub through a sieve; reheat.

(b) Scald milk. Melt butter, add flour and pour on gradually the scalding milk. Cook thoroughly, stirring constantly.

—:—

LEMON MILK SHERBERT

299 Calories

- $\frac{1}{2}$ cup milk,
- $\frac{1}{4}$ cup sugar,
- Juice of $\frac{1}{4}$ lemon,
- 1 drop lemon extract.

Blend all the ingredients and freeze in small pail according to general directions.

CORNSTARCH PUDDING**309 Calories**

1 cup milk,
 1½ tablespoons cornstarch,
 1½ tablespoons sugar,
 Speck salt,
 White 1 egg,
 Vanilla.

Scald the milk in double boiler. Mix cornstarch, sugar and salt thoroughly; add slowly the scalded milk, stirring constantly. Return to top of boiler and cook twenty minutes, stirring constantly for the first five or six minutes, then occasionally. Remove from fire and while very hot fold in lightly, but thoroughly, the well-beaten white of egg. When partially cooled add flavoring to taste; put into wet cups or molds, cool and then stand for several hours on ice. Remove from molds. Serve with a soft custard, mashed fresh berries, or whipped cream. Vary the pudding by adding a little chocolate, melted.

—:—

CHICKEN BROTH

3½ pounds chicken,
 3 pints cold water,
 2 tablespoons rice,
 1 teaspoon salt,
 Speck pepper.

Thoroughly clean a chicken, remove skin and fat; separate at the joints and wipe with a wet cloth. Put in kettle and add the cold water and let stand one-half hour. Heat very slowly and simmer three hours, or until meat is tender. When half-cooked skim off fat and add the rice and seasonings (and if desired, a small onion). When meat is tender, skim off fat and strain, taste and season properly and serve hot. When possible, make broth the day before using, that it may be thoroughly cooled and fat removed easily. Reheat in a double boiler. The rice may be cooked, and rubbed through strainer before adding to broth, or it may be omitted if desired. An old fowl, not too fat, is best for broth.

BEEF TEA

½ pound steak,
 1 cup cold water,
 Salt.

Wipe steak, remove all fat and cut in small pieces. Put in glass fruit jar, add the cold water and let it stand fifteen minutes to draw out the juice. Cover jar, using rubber band and cover, place on trivet in a kettle and surround with cold water. Allow water to heat slowly to 150 degrees F. (no higher), and keep at this temperature two hours. Strain and season with salt. Remove fat with soft paper or bread. Reheat over hot water to 130 degrees F. and serve in heated cups. Note:—If possible cool beef tea before serving that fat may be removed more thoroughly.

—:—

OATMEAL GRUEL**140 Calories**

½ cup coarse oatmeal,
 2 cups water,
 Salt milk.

Pound the oatmeal in a mortar until it is mealy, then put it into a tumbler and fill it with cold water. Stir, and pour off the mealy water into a saucepan. Fill tumbler again, stir and pour off, and repeat until the above quantity of water is exhausted. Boil the oatmeal water thirty minutes, stirring frequently. Season with salt to taste. Thin with milk or cream to desired consistency.

—:—

ORANGE SUNFLOWER

Wash the orange. Put a three-tined fork into the stem end. Cut off each and down to pulp, leaving the stem end on fork, then pare off rind to pulp, cut out each section and place on small plate in sunflower fashion, the pieces of pulp for petals; fill center with granulated sugar. Serve cold.

Note:—To cut nicely have a large, firm, cold orange and a sharp knife.

BAKED APPLES**(1 Medium Apple—70 Calories)**

Wipe and core apples. Put in a shallow dish with one tablespoon water to each apple; more may be added during cooking if necessary, put into the center of each apple two teaspoons sugar. Bake in a hot oven twenty to thirty minutes or until soft; baste with syrup every ten minutes. A little nutmeg may be added to the sugar, and a few drops of lemon juice to each apple. Care must be taken that apples do not lose their shape and break.

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BAKED CUSTARD**319 Calories**

- 1 cup milk,
- 1 egg,
- 1½ tablespoon sugar,
- ½ teaspoon salt.

Flavoring to taste: nutmeg, cinnamon, vanilla, or lemon extract.

Scald the milk; beat egg, add sugar and salt and pour on gradually the scalded milk. Flavor to taste and pour into custard cups; place in deep pan and pour boiling water around until it almost reaches the top of cups. Bake in moderate oven about twenty minutes. If cinnamon is used for flavor, put one-half square inch into the milk when scalding.

Note:—To test when done, dip a pointed knife into water and plunge into the middle of the custard. If it looks set and the knife comes out clear, the custard is done; if milky, it is not cooked enough. If cooked too long the custard will curdle.

CREAMED CHICKEN**210 Calories**

- 1-3 cup cold cooked chicken,
- Speck of celery salt,
- Salt.
- Pepper.
- ½ tablespoon butter,
- ½ tablespoon flour,
- ¼ cup rich milk,

Melt butter in saucepan, add flour and pour on gradually the scalded milk. Cook thoroughly. Add chicken cut in dice, and seasoning. Heat well and serve on toast rounds, garnished with toast points and parsley; or use as a filling for Swedish timbales.

Note:—Chicken may be used that is removed from chicken broth when it is tender. Chicken broth may replace part of the milk in making the sauce.

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TOMATO SOUP (With Broth)**110 Calories**

- 2-3 cup strained tomatoes,
- ½ tablespoon butter,
- ½ slice onion,
- 1 tablespoon flour,
- 1 cup water or stock,
- ¼ teaspoon salt,
- Speck pepper.

(a) Cook and strain tomatoes, obtaining one-half cup juice.

(b) Melt butter, add the onion and brown slightly; add the flour; pour on gradually the boiling water or stock.

Blend (a) and (b); cook thoroughly, season with salt and pepper, strain and serve.

Note:—Two tablespoons of cream may be added. Beef or mutton broth strained may be used in place of water if desired.

CREAM OF POTATO SOUP

220 Calories

$\frac{3}{4}$ cup milk,
 $\frac{1}{4}$ slice onion,
 $\frac{1}{4}$ cup mashed potatoes,
 $\frac{1}{2}$ tablespoon butter,
 $\frac{1}{2}$ tablespoon flour,
 $\frac{1}{4}$ teaspoon salt,
Pepper.

(a) Scald milk with onions in it, remove onion and add milk slowly to potatoes. (b) Melt butter, add flour and pour on gradually the hot mixture. Cook thoroughly and season to taste. A little celery salt may be added if desired. A little finely-chopped parsley may be sprinkled over top of soup.

STEAMED RICE

265 Calories

1-3 cup rice,
1 cup boiling water,
 $\frac{1}{2}$ teaspoon salt.

Pick over the rice, wash in three or four waters; put it with the boiling water and salt in upper part of double boiler. Do not stir while cooking. Steam one hour, or until the grains are tender. Serve as a cereal with sugar or cream or as a pudding with soft custard, or with cream and sugar.

Note:—A few dates cut in narrow strips may be added just before serving if desired. Part milk may be used in the cooking.

HOUSEHOLD HELPS

I prefer the mystic dish cloth to steel wool for cleaning purposes. It is also more economical. Can be bought at hardware stores.

—Metta Furnish.

—::—

Do you know that chamois skin washed in high test gasoline will be just as soft and velvety as new? And you do not need to pull it while drying as when washed with soap and water.

—Miss Arminta Steward.

—::—

To polish stoves, use cold coffee and turpentine and Rising Sun stove polish. Cover stove with one coat, let dry on, then apply the second and brush before the last coat is dry. This will insure you a lasting gloss and last longer than any other polish.

—Elizabeth Thomson.

—::—

To clean silverware, let lay in buttermilk for several hours.

—::—

Three level tablespoonsful of cocoa is equal to one square of cooking chocolate.

—::—

A serving tray that has under its glass pieces of your or mothers wedding clothes, cut, perhaps, like birds or flowers, etc. It preserves a precious piece as well.

—Ferne Bloom.

—::—

I would recommend as a kitchen necessity the use of the Dutch Oven.

—Mrs. G. W. Burtzner.

I find after hulling walnuts if they are washed in an old pail with a stick or paddle through several waters, the more the better, they will not be so strong and can be kept several years. This recipe was given by an English lady.

—Mrs. S. M. High.

—::—

Why not make dusters out of worn out silk stockings? A picnic set of a square of muslin, and 4 napkins with a tea pot and 4 cups with the saucers, just done in outline and a band of cretonne applied on where the decoration goes on the regular tea pot and cups.

—Ferne Bloom.

—::—

Cut black and colored stockings around and around and have woven into rugs. Keep looking, watching and trying.

—Ferne Bloom.

—::—

To polish and clean windows with very little labor, make a light suds of ivory soap and powdered Bon-Ami in warm water. When dry rub over with dry cloth and the glass is sparkling as well as clean.

—Mrs. Roscoe Walter.

—::—

The newest kitchen help that I have is a dish drainer and like it very much.

—Mrs. Laura Heitz.

—::—

After you sweep your linoleum, go over with oil mop. It helps the appearance very much.

—Mrs. Laura Heitz.

TO CLEAN A STEEL RANGE

Scour with a mixture of scouring powder and kerosene. Wash with hot water and soap and wipe with dry cloth.

—Stella Goldsmith.

—:—

One tablespoon of mashed potato added to pancake batter will make cakes fluffy and take less eggs.

—Alma Tritch.

—:—

In making fried cakes dissolve the sugar in the milk. This will prevent the cakes from absorbing lard while frying.

—Mrs. Corma P. Howey.

—:—

CLEANING A CHICKEN

Soda is a great help in cleaning the skin of a chicken. Rub soda on skin before chicken is cut open.

—:—

In making oatmeal cookies if lacking in oat meal just try using shredded wheat biscuit (about $\frac{1}{4}$ shredded wheat).

—Mrs. Orpha Opdycke.

—:—

A very serviceable and inexpensive table pad can be made from the asbestos paper cut to fit table and covered with muslin pasted on. Can be rolled and put away when not in use.

—:—

Tie brown paper over beans you are baking. It gives them a better flavor. The darker the paper the better.

—Mrs. Cora Gunsenhouser.

—:—

To keep raisins from going to the bottom of your cake, roll in butter before putting in the batter.

Mrs. Corma P. Howey.

TO TIGHTEN MASON JARS

A four inch square of emery cloth or fine sand paper makes an economical and very satisfactory means of tightening jar lids.

—Stella Goldsmith.

—:—

When washing dishes have a piece of coarse sand paper for keeping steel and iron skillets clean and bright.

—:—

FOR RANGE

I always keep a school eraser for cleaning the nickel on the range and find it very helpful.

—:—

When tightening the lids on mason jars, use a piece of sand-paper instead of a cloth. This is exceptionally good to tighten new lids.

—Mrs. Daisy Dilley.

—:—

To keep cut flowers put a thin slice of mild soap in the water. This will keep them fresh for a long time.

—Mrs. Corma P. Howey.

—:—

Try running a damp piece of cloth on the line where the threads are to be pulled in linen.

—Mrs. Corma P. Howey.

—:—

Kerosene oil, sweet oil, cream of tartar, raw potato, white of egg, damp soda, any one of these will relieve a burn.

—Mrs. Corma P. Howey.

—:—

To remove marks caused by hot dishes on the table make a thin paste of salad oil and salt, spread on where the mark is. Leave for an hour or more, then rub off.

Mrs. Corma P. Howey.

STAIN REMOVERS

Ink stain—French chalk sprinkled over ink stain will absorb it.
 Grease stain—Apply carbona.
 Sweat stain—Where stains have turned dress blue or red apply soda water. Use a little vinegar.
 To remove stains on fine materials or delicate colors. Apply potassium permanganate crystals dissolved in 1 pint water. Later apply oxalic acid.

—George M. Walter.

—:—

To clean silverware, let the silver lay in buttermilk 24 hours.

—Mrs. Martha Smith.

—:—

To keep bread and cake moist place a piece of apple in the box with it.

—Mrs. Corma P. Howey.

—:—

A tablespoon of vinegar added when cooking meat will make the toughest meat tender.

—Maude Beams.

—:—

Add a pinch of salt to your cream before whipping. Will be much nicer.

—Mrs. Corma P. Howey.

—:—

A small spoonful of cornstarch will greatly improve the texture and flavor of fudge.

—Mrs. Corma P. Howey.

—:—

A teaspoon of vinegar added to your icing for cake will keep it from getting too sugary.

Mrs. Corma P. Howey.

—:—

When washing and rinsing colored material a teaspoon of Epsom salts to each gallon of water will prevent even the most delicate shades from fading or running together.

—Mrs. Corma P. Howey.

HINTS ON REFRESHMENTS

1 quart of oysters for 4 persons.
 1 quart of soup makes 6 portions.
 1 quart of salad makes 8 portions.
 1 quart of ice cream makes 6 portions.
 3 gallons of ice cream for 50 guests.
 1 gallon of drink makes 24 portions.

—Mrs. Audrey Wade.

—:—

Try adding a tablespoon of coffee to gravy when it does not brown.

Mrs. Corma P. Howey.

—:—

Put a piece of camphor ice away with your silver, it will not tarnish.

—Mrs. Corma P. Howey.

—:—

To wash cut glass add a little blueing to the soap suds in which it is washed.

Mrs. Corma P. Howey.

—:—

To beat eggs quickly, add a pinch of salt.

—Mrs. Corma P. Howey.

—:—

To remove perspiration stains soak in strong salt water before laundering.

—Mrs. Corma P. Howey.

—:—

To remove mud stains rub with a raw potato.

—Mrs. Corma P. Howey.

—:—

To clean black silk wash in water in which potatoes have been boiled. This stiffens the silk and restores its gloss.

—Mrs. Corma P. Howey.

—:—

To remove marks made by scratching matches on painted surface rub with a cut lemon.

—Mrs. Corma P. Howey.

**TO MAKE BUTTER FIRM IN
HOT WEATHER**

1 teaspoonful powdered alum and 1 teaspoonful carbonate of soda are mixed, and at the time of churning put into such a quantity of cream as will make about 20 pounds of butter. The ingredients of the powder should not be mixed until time when it is used.

—Miranda M. Walter.

—::—

To clean gilt frames apply white of egg with a brush, when dry rub gently with a wet cloth.

—Mrs. Corma P. Howey.

—::—

Turpentine sprinkled in corners of wardrobe will keep moths away.

—Mrs. Corma P. Howey.

—::—

Grease spots on wall paper can be removed by rubbing with camphorated chalk.

—Mrs. Corma P. Howey.

**CLEANING SOLUTION FOR
SILVERWARE**

1 tablespoon salt,
1 tablespoon soda,
1 quart boiling water.

Place silverware in Aluminum pan pour on solution and let stand ten minutes.

—Stella Goldsmith.

—::—

If your hands chap always wash in cold water.

—Mrs. Corma P. Howey.

—::—

HAND LOTION

2 ounces glycerine,
2 ounces rain water,
20 drops carbolic acid.

Have water warm when mixed with glycerine.

—Mrs. Geo. Harmes.

—::—

To make pie crust flakey add a teaspoon of vinegar to the water when mixing.

—Mrs. Corma P. Howey.

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